

Select one main course and two additional items
from the starter and dessert sections
60/person

-----Starters-----

Pan-seared scallop (\$7 supplement)

Cured in the Mediterranean style, with celery matignon,
verberna-artichoke espuma, black olive oil

Red curry soup

Shrimp, black rice, peanut-mint crumble, diced onion
and pepper, green apple batonnet

Not so simple greens

Wilted gem lettuces, lettuce cream, avocado,
pistachio, lemon zest, salad of herbs (vegetarian)

Smoked mustard potato croquette

Achari-tomato sauce, pickled apple chutney, yuzu confit (vegetarian)

-----Main Courses-----

Mishima Reserve New York strip steak (\$7 supplement)

Black oil slick, onion soubise, fermented pumpkin, maitake mushrooms

The Green Envy

Pan-seared king salmon with green peas, summer greens,
tarragon emulsion, summer squash and pine nut couscous

Inside-out chicken tamale

Roasted chicken roulade stuffed with corn masa,
served with black lentils, sweet corn, braised and crispy leeks,
confit king oyster mushrooms and huitlacoche sauce

Summer vegetable tajin

Stewed tomato, summer squash, peppers and eggplant
flavored with ras el hanout and served with
herbed polenta and a squash blossom fritter (vegetarian)

-----Desserts-----

Caramelized cheesecake

Berry compote, passion fruit curd, nut tuille, fresh berries (vegetarian)

Malted chocolate kulfi

Salted caramel, macadamia nut streusel, cocoa-nut tuille (vegetarian)

Warm banana-walnut cake

Honey meringue, brown butter raisins (vegetarian)