

*145 per person*

**FIRST COURSE**

choice of

**BEEF CARPACCIO** truffle aioli, fried potato, arugula, lemon  
**KALE CAESAR** herbs, croutons, parmesan, lemon zest

**SUPPLEMENT**

**CAVIAR** traditional accoutrements +150

**HALF DOZEN OYSTERS** seasonal mignonette +29

**SECOND COURSE**

choice of

**MEATBALLS** wagyu, parmesan, marinara, sourdough  
**CACIO E PEPE** linguini, pecorino, black pepper

**SUPPLEMENT**

**OLIVE SOURDOUGH BATARD** model bakery, cultured butter, sea salt  
half loaf +10 | full loaf +18

**BLACK TRUFFLE** 5g added to any dish +50

**ENTRÉE**

choice of

**SALMON** new potato, caviar beurre blanc, citrus salad  
**SURF AND TURF** filet, lobster tail, pommes purée, pearl onion, cabernet jus  
**SHORT RIB** mushroom demi, truffle demi, parmesan polenta

**DESSERT**

choice of

**BANOFFEE**

chocolate crumble, roasted bananas and sorbet  
frosted pecans, dulce de leche cloud

**COCONUT PAVLOVA**

crispy coconut meringue and chantilly, vanilla candied pineapple  
coconut petals, passionfruit lemongrass coulis, mango drops



Gluten-Free



Sustainably Sourced



Balance by Four Seasons

We are concerned about your well-being. If you have allergies, please alert us as not all ingredients are listed. Although every effort will be made to accommodate dietary restrictions, we're afraid we cannot always guarantee meeting your needs. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.