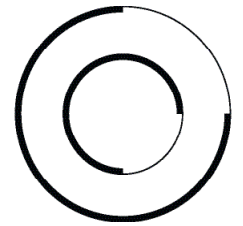


# SAMPLE MENU

WEEK TWO: MAY 20 - MAY 25

*subject to change ♦ wine pairings included*



Pomme Dauphine *with tsar nicoulai salmon roe, crème fraiche and dill*

King Crab Rangoon

Leek and Bacon Tartlet *with preserved black truffle*

First Course by Chef Erik Anderson *of Coi* ❀❀

Geoduck Clam

*with roasted chicken crème and braised kombu*

Second Course by Chef Brandon Jew *of Mister Jiu's* ❀

Hot and Sour Snapper

Third Course by Chefs Carrie and Rupert Blease *of Lord Stanley* ❀

Curry of Confit Morels, English Peas and Sweet Corn

*with uni bottarga*

Fourth Course by Chef Brandon Jew *of Mister Jiu's* ❀

Beef

*broccoli and abalone*

Fifth Course by Chefs Carrie and Rupert Blease *of Lord Stanley* ❀

Roasted squab

*and the 'big apple' and Madeira jus*

Sixth Course by Chef Erik Anderson *of Coi* ❀❀

Burnt Sugar and Rosemary Pudding

*buttermilk and bourbon*

MICHELIN Guide  
*at* CHEFS CLUB