

## PRIX FIXE MENU

*Select one dish per course—\$135 per person*

### TOMATO COCKTAIL

*with Olive Bread and Cultured Butter*

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### RADISH CARPACCIO

*with Apple, Daikon, and Rutabaga*

### BLACK BASS CRUDO

*with Sorrel and Finger Lime*

### COLD BUCKWHEAT SOBA

*with Cucumber, Celtuce, and Sorrel*

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### EGGPLANT

*with Coriander, Roasted Garlic, and Hazelnut*

### RICOTTA GNUDI

*with Parmesan and Black Truffle*

### BUTTER-POACHED LOBSTER

*with Squash and Lemongrass*

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### ROASTED BLACK COD

*with Kale, Turnips, and Miso*

### CELERY ROOT SCHNITZEL

*with Fennel and Black Truffle*

### WHOLE ROASTED CHICKEN—For Two

*with Lemon Butter and Brioche*

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### MILK AND HONEY

### BAKED ALASKA—For the Table

*with Peach and Meyer Lemon*

### CHOCOLATE SOUFFLÉ TART

*with Coconut Ice Cream*

*Please let our team know if there are any dietary restrictions so we can best tailor the meal to your preferences*

**PRESENTED BY RESY**