

S A C H E T

FEAST OF THE SEVEN FISHES

FIRST COURSE

SCALLOP CRUDO

fennel, sorrel, meyer lemon, vanilla bean olive oil

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HAMACHI

radish, apple, sesame, cilantro

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SALMON

cara cara, pomegranate, gooseberry

SECOND COURSE

SMOKED WHITEFISH CROQUETTES

leek & lemon soubise, fresh herbs

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WOOD-OVEN OCTOPUS

black chickpeas, sobressada, mojo verde

THIRD COURSE

PAN-ROASTED JOHN DORY

celery root, sauce vierge

FOURTH COURSE

LOBSTER SPAGHETINI

sauce américaine, chive

DESSERT

FINANCIER

spiced honeycrisp apple compote, silan, crème anglaise