

FIRST COURSE

Oysters and Caviar

Miyagi Oyster, Santa Barbara Uni, Kaspia Siberian Reserve
Caviar, Yuzu Creme Fraiche

SECOND COURSE

Choice of One

Filet Mignon Katsu Sando

House Milk Bread, Truffle Aioli, Port Wine Onions,
French Onion Dip, Smoked Trout Roe

Hamachi Mosaic

Heirloom Tomato Confit, Aguachile, Crispy Rice Cracker

THIRD COURSE

Roasted Chestnut Agnolotti

Chestnut Agrodolce, Brown Butter Sage, Grana Padano

FOURTH COURSE

Choice of One

Butter Poached Lobster

Saffron Orzo Risotto, Swish Chard, Passion Fruit Nage,
Heirloom Tomato

Bass Strait Wagyu Filet Mignon

Chantrelle Mushrooms, Potato Fondant, Perigueux Sauce

FIFTH COURSE

The Heartbreaker

Red Velvet Cake, White Chocolate, Brown Butter Streusel,
Blood Orange Gastrique