



One Year Anniversary Sharing Menu

128 per person

Wine Pairing 68 per person

To Start

Honeynut Squash, Tahini, Sumac

Pine Nut and Lemon, Harissa, Dried Apricot

Green Chickpea Hummus

Served with Warm Dosa, Crudite and Buckwheat Pita

Taittinger Brut Réserve Champagne

Then

Egg Mimosa with Caviar and Chives

Spicy Tuna Tartare Lettuce Cups, Avocado and Crispy Rice

Warm Seafood Salad, Avocado, Lemon and Olive Oil

Spring Peas and Smoked Mozzarella Pizza, Picked Chilies and Mint

Escarole Salad with Citrus and Gorgonzola Dolce

Tegnseerhof 'Frauenweingarten' Federspiel Gruner Veltliner 2015

Followed By

Crispy Cod, Sweet Pea Gribiche

Arroz Con Pollo, Crispy Skin and Lemon Zest

Burnt Ends of Wagyu Tenderloin, Chimichurri and Lime

Whole Roasted Cauliflower, Grainy Mustard Sauce and Chives

Two Rivers 'Tributary' Pinot Noir 2016

To Finish

Sweet Celebrations

Bila-Haut M. Chapoutier Banyuls 2010