

Chef's Tasting Menu \$110

Amuse Bouche

Hokkaido Scallop

Cauliflower puree, edamame, mango vinaigrette

Pan-Seared Foie Gras

Earl grey dressing, brioche, Peckham pear

Lobster Bisque

Boston lobster, crispy tarragon

A4 Kagoshima Striploin

OR

Atlantic Cod

Lemon, dill, brown butter

Side Dishes

Mac and cheese, creamed spinach, mixed mushrooms

Mille-feuille

Madagascar Bourbon vanilla, salted butter caramel