SUMMER MELON FLAVORED WITH JASMINE TEA DRESSED WITH CUCUMBER AND CHILIES, CURED PINEAPPLE 14

SPRING PEAS WITH KOMBU AND GRAPEFRUIT, FLOUNDER SASHIMI AND FUMET 19

HIRAMASA WITH 'FAIRY TAIL' EGGPLANT MARINATED IN ORGANIC SOY, CAPONATA, CILANTRO 20

SMALL AND WARM

## TOMATO TOAST 15

CREPE OF MUNG BEANS STUFFED WITH ALPINE CHEESE AND ONIONS, LAVENDER 16

SOURED PORK SAUSAGE WITH CHORIZO SPICES, GARDEN CUCUMBERS, LIME LEAF 16

TAGLIOLINI WARMED IN CULTURED BUTTER, SEASONED WITH GULF OYSTER LIQUOR, MIGNONETTE 26

BOILED DUMPLINGS STUFFED WITH GRASS-FED BEEF, PARMAGIANO-REGGIANO, RICOTTA, CELERY 28

SFORMATO OF HOUSE-MADE RICOTTA WITH 'BLOOMSDALE' SPINACH, NUTMEG, AND EGG YOLK 18

SWEET, MELTED ONIONS IN BUTTERMILK, ROASTING HERBS, WARM BREADCRUMBS 16

ADD OSETRA CAVIAR +50



LARGE
SMOKED, BRAISED HEARTY GREENS, RICH LIKKER AND BEANS, RADICCHIO ZUKE 20
ROAST CHICKEN LEG IN FRENCH CURRY, CRISPY POTATO, ROSELLE 25
CHICKEN BREAST GLAZED IN COCONUT, WITH ANCHOVY-GARLIC-CHILI-GINGER 25

TWO PREPARATIONS OF 'SNOWY' GROUPER:

GRILLED OVER COALS, SUMMER TREASURES WITH A SAUCE SEASONED WITH PERNOD 49
ROASTED CAP OF BEEF, JUS ROTI, SHIITAKE MUSHROOMS, LEEK ASH 75

## DESSERTS

FROZEN DARK CHOCOLATE MOUSSE, MUSHROOM, MAPLE 14
WARM STRAWBERRY BUTTERCAKE, COLD CARDAMOM CREAM 15
PANNA COTTA WITH SEA SALT 12

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.