

asana anniversary tasting...

first...

warm pumpkin pudding

pecan cinnamon praline ◦ crème fraiche

second...

poached asian pear

baby greens ◦ lemongrass gel ◦ eucalyptus
vinaigrette

or

maine lobster

mache ◦ mandarin orange ◦ vanilla espuma
yuzu vinaigrette
(+ 10. supplement)

third...

seared pheasant breast

chestnut puree ◦ sake poached fig ◦ szechwan jus

or

wagyu "kobe" beef sirloin ◻

thai chili braised butternut ◦ orange ginger glaze
(+ 12. supplement)

fourth...

guanaja 70% chocolate tower

candied citrus ◦ champagne & cassis sorbet

or

selected cheese

homemade quince ◦ dried & fresh fruits
artisanal breads

four course 48.
wine pairings 31.