



BEGINNING

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| <i>SILVER & GOLD EGG</i> , American Caviar, Quail Egg 63°, Caramelized Onions, Potato Espuma | 45 |
| <i>OYSTERS</i> , Fresh Wasabi, Radish, Hibiscus Granita, Asian Pear, Mignonette | 14 |
| <i>SPRING HARVEST</i> , Leaf, Herbs, Flowers, Branches, Root Vegetables, Arugula Puree | 19 |
| <i>PANZANELLA SALAD</i> , Heirloom Tomato, Buffalo Mozzarella, Brioche Toast, Olive Vinaigrette | 23 |
| <i>TORO TUNA</i> , Iberico Ham, Basil Oil, Feta Snow, Yuzu Gelee, Jamon Ponzu | 30 |

For your convenience, an 18% gratuity has been automatically added to all checks.
Please note that there are significantly increased risks associated with the consumption of raw and undercooked food items. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of risk, consult a physician.



MIDDLE

SMOKED OCTOPUS, Cauliflower Vadouvan Puree, Brown Butter Babaganoush, Eggplant 24

ALMOND GAZPACHO, Foie Gras Snow, Argan Oil, Orange Essence, Golden Raisin Pudding 24

BACON, EGGS & TOAST, 12 Hour Suckling Pig, Tempura Duck Egg, Speck Air, Black Truffle Pomme Puree, Pork Jus 29

CARNAROLI ONION RISOTTO, Duck Prosciutto, Brandy Gel, Burgundy Truffle, Pickled Onion 28

KOBE BEEF TARTARE, Black Truffle Vinaigrette, Raw Artichokes, Dijon, Cornichons, Toast, Quail Egg 24

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MAIN EVENT

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| <i>BRIOCHE CRUSTED YELLOW TAIL SNAPPER</i> , Cuttlefish, Chorizo Brandade, Squid Ink Charcoal | 45 |
| <i>SAKE MARINATED BLACK COD</i> , Cedar Wood Ham Hock Dashi, Japanese Hot Pot, Pickled Mushrooms | 45 |
| <i>LEMON VERBENA PERFUMED TURBOT</i> , Gremolata, Garden Salad, Sunchoke Puree | 45 |
| <i>SOUS VIDE SQUAB BREAST</i> , Textures of Beet, Spaetzle, Apple Butter, Chocolate Squab Jus | 48 |
| <i>SPRING LAMB</i> , Lamb Rack, Loin, Meatball, Couscous, Fresh Hummus, Date, Greek Yogurt, Ras-El-Hanout | 50 |
| <i>A5 AUSTRALIAN KOBE NEW YORK</i> , 72 Hours Short Rib, Holland White Asparagus, Black Truffle, Smoked Potato Espuma, Elder Flower Watercress Coulis, Oxen Bordelaise | 80 |

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