

LOVE NOTES FROM THE SEA

235/person | Rosé discovery pairing 100/person

If you are with me, this is how we start. Are you with me??

Jamón Ibérico de Bellota

hand-cut from the famous acorn-fed, black-footed Spanish pig, pan con tomate

Marinated 'Ferran Adrià' Olives*

manzanilla olives avant-garde style, and traditional

A bite or two for two

River Trout Cone*

Smoke in Chimneys trout "flower", preserved meyer lemon, dill

José's Asian Taco*

smoked hamachi, Ossetra caviar, gold leaf, nori

Hokkaido Sea Scallops Crudo*

tomatillo and seeds aguachile, green grapes, jalapeño-cucumber oil

A trip around the world, The Bazaar world

Bluefin Tuna and Fried Egg*

o-toro sashimi, quail eggs, soy dashi broth

Maine Lobster Roll

steam bun, buttered lobster, yuzu mayo, lobster mayo

Cucumber Salad

Persian cucumbers, sesame labneh, caramelized

Where the sea meets the land

Whole Fish José's Way

grilled over wood fire, Donostiarra sauce, herb oil, garlic chip

Josper Roasted Carrots

olive oil labneh yogurt, carrot gastrique, sumac

Love is in the layers

Baby Japanese Peaches

stracciatella, hazelnut, za'atar

Golden Nocilla

hazelnut praline parfait, chocolate cake, yogurt cream, chocolate hazelnut ice cream

*These items are served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood or eggs may increase

your risk of foodborne illness. ^Based on market availability.