



SEASONAL WINTER MENU 2026

OMNIVORE OFFERINGS

AMUSE

Crispy Sphere. Seafood Variations, Imperial Fritters, Accompanied Tea

APPETIZERS

Glazed Sweet Breads, Yuzu-Honey, Pistachio, Thompson Grapes
Foie Gras Assemblage, Michigan Sour Cherries Preserve, Ras el Hanout

FISH COURSE

Yellowfin Tuna, Labneh, Carrot Salad, Celery, Yuzu kosho
Shrimp Risotto, Cauliflower, Winter Truffles, Gold Leaf
Arctic Char, Winter Citrus Fruits, Shiso, Lardo, Safron Soubise

MAIN COURSE

Beef Short Ribs, Fennel & White Miso Potato, Pancetta, au Natural Jus
Herb-Roasted Lamb, Fingerling Potatoes, Sauce Verte, Black Truffles
Peppercorn Crusted Duck, Endive Marmalade, Green Coconut Velouté
Roasted Quail, Persian Rice, Fine Herbs, Beluga Lentil Sauce

FIVE-COURSE MENU \$125

WINE PAIRING \$85

SPIRIT FREE PAIRING \$65

* **Consumer Advisory:** The Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thoroughly, cooking such animal foods reduces the risks of illness.



SEASONAL WINTER MENU 2026

VEGETARIAN OFFERINGS

AMUSE

Crispy Sphere, Imperial Fritters, Tomato Tartlet, Accompanied Tea

APPETIZERS

Buddha Clay-Pot Tea Soup with Accompaniments

Tomato Carpaccio, Shishito Peppers, Kimchi

SECOND COURSE

Yukon Gold Cappellacci, Wilted Greens, Minted Cilantro Pistou

Campanelle Pasta, Carrot Ginger Pesto, Gingerbread Crumbs

Ratatouille, Semolina Bread, Quinoa & Basil

MAIN COURSE

King Trumpet Mushrooms, Parsnip Puree, Mache, Vegetable Bordelaise

Orange Polenta, Savoy Cabbage, Braised Carrots, Ito-Togarashi

Basmati Rice, Seasonal Vegetables, Pomegranates, Warming Spices

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