



## 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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