



SEASONAL SPRING MENU 2026

OMNIVORE OFFERINGS

AMUSE

Crispy Sphere, Caviar Service, Imperial Fritters, Accompanied Tea

APPETIZERS

Mimosa Salad, "Vegetable Brunoise" Crispy Noodles, Sesame Honey Sauce

Maryland Soft-Shell Crab, Pea Shoots, Green Papaya + Mango Salad

Potato Leek Soup, Fried Oysters, Salmon Caviar

FISH COURSE

Hokkaido Scallops, Sea Urchin, Yuzu kosho, Sudachi Gelée

Ricotta Gnocchi, Lobster Bolognese, Lardo, Brown Butter Froth

Arctic Char, Artichokes, Fava Beans, Calamari, Minted Coriander Pistou

MAIN COURSE

Beef Tenderloin, Fennel & White Miso Potatoes, Bordelaise Sauce

Roasted Lamb, Eggplant, Fingerling Potatoes, Tomato, Cumin

Peppercorn Crusted Duck, Endive Marmalade, Green Coconut Velouté

Roasted Quail, Forbidden 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, Vegetable Pasties, Ginger Milk Tea

APPETIZERS

Clay-Pot Tea Soup with Seasonal Accompaniments

Kataifi-Wrapped Burrata, Bay Leaf-Syrup, Radish Salad

SECOND COURSE

Ricotta Gnocchi, Wilted Greens, Cilantro Pistou

Campanelle Pasta, Carrot Ginger Pesto, Gingerbread Crumbs

MAIN COURSE

White Asparagus, Smoked Avocado, Chervil, Grapefruit Sabayon

Orange Polenta, Braised Cabbage + Carrots, Ito-Togarashi

Zucchini Blossoms, Vegetable Bolognese, Petite Fine Herbs

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WINE PAIRING \$85

SPIRIT FREE PAIRING \$65

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