



Amuse

Octopus Hushpuppy, Japanese BBQ
Chorizo Stuffed Date

Course 1

Pork Belly

warm apple fennel salad, savory yogurt, black walnut molasses

Course 2

Foie Gras

grilled banana bread, spinach, hazelnuts,
jarritos pickled shallots, star anise caramel

Course 3

Cavatelli

wild mushrooms, black truffle crème fraiche, smoked pecans

Course 4

Red Snapper

little neck clams, baby vegetables, tom yum stew, herb nage

Course 5

Carrot Cake Reimagined

pineapple, lemon thyme mascarpone, walnut brittle