

## INTRODUCTION

### “HOT TODDY”

PEACH, MILKY OOLONG, PINK PEPPERCORN

### VENDACE ROE & WAGYU TARTAR

CREAMED POTATO, CORIANDER, BROWNED BUTTER

### LANGOUSTINE TACO

SHISO, CRISPY RICE, YUZU KOSHO

### GRILLED SQUID CHAWANMUSHI

PORK LARDO, GREEN CARDAMOM, CHIVES

## MENU

### CITRUS BRUSHED YELLOWTAIL

SEA BUCKTHORN, TOMATO SEEDS, BLACK CURRANT LEAF

### SCALLOP MI CUIT

AUTUMN MUSHROOMS, MAKRUT LIME, CORAL INFUSED JUS

### CAVIAR & SILKEN SUNCHOKES

VIN JAUNE ASPIC, D.O.T COFFEE

### TABLE SEARED WAGYU

FIG HACHÉ, ROASTED ALMOND, WARM BEEF VINAIGRETTE

### BARIGOULE POACHED COD

SAFFRON ARTICHOKE, SEARED FOIE, SMOKED REINDEER

### GRILLED PIGEON & HOSHI BEETS

PISTACHIO PRALINÉ, BERGAMOT & QUINCE KOSHO, POULTRY JUS

### BUTTERMILK BRIOCHE

ADAM/ALBIN BUTTER

### CHERRY, YUZU, WASABI

### BRÛLÉED APPLE MILLE FEUILLE

ROSEMARY CHANTILLY, SOUR CREAM, SPICED OIL

### MIGNARDISES

A/A CHOCOLATES

WARM ALMOND & YUZU BISCUITS