



THREE COURSE DINNER \$38 PER PERSON

DINE-IN ONLY | TAX & GRATUITY ARE NOT INCLUDED



1ST COURSE CHOICE

Five Spiced Pulled Pork Croquette

Sambal Hummus | Chive Oil

Fried Oyster

Miso Eggplant Puree | Spicy Yuzu Aioli

Hoisin Baby Back Pork Ribs

Fried Yucca | Shishito Pepper | Shichimi

Lobster Dumpling

Lobster Américaine Sauce | Tarragon Kimizu | Scallion

Ox Tail Ragu

Ricotta Gnocchi | Wasabi Cream Fraiche | Tarragon

Grilled Sea Scallop

Kabocha Coconut Curry Sauce | Asparagus | Pumpkin Seeds

2ND COURSE CHOICE

Grilled Red Snapper

Shrimp | Asari Clam | Fregola Pasta | Snow Pea Shoot | Cherry Tomato | Grilled Daikon

Miso Marinated Alaskan Black Cod

Ginger Tomato Sauce | Broccolini | Oyster Mush

Grilled Creekstone Farm Ribeye

Yuzu Béarnaise | Truffle Au Jus | French Beans | Fried Bliss Potato

Grilled Rosemary Lamb Chop

Garlic Herb Sauce | Potato-Leek Gratin | Sugar Snap & Smashed Pea & Mint

Sushi Assortment

Tuna | Salmon | Yellow Tail | Kanpachi | White Fish | Eel | Crunchy Spicy Tuna (6)

Sashimi Assortment Supplement \$10

14 pcs Chef's Choice of the Day

3RD COURSE CHOICE

Chocolate Tart Candied Cranberries & Pecan

Raspberry Tiramisu Chambord Raspberry Coulis

Croissant Pudding with Crème Anglaise | Vanilla Bean Ice Cream