



CHEF'S SPRING DINNER

WELCOME

Spring Forest Display

chef's whimsical bites

FIRST COURSE

Sorrel & Smoked Tuna

dock harbor fish, lovage black lime,
citrus vinaigrette

paired with

A Rose Is A Rose

malfy rosa gin, lillet rose,
housemade rosehip tonic, effervescence

SECOND COURSE

Asparagus En Crute

serrano jamon truffle chicken mousse

paired with

Kiss Of Amethyst

hibiscus infused vodka, gentian amaro, acai,
lavender berry tea, lemon, egg white

THIRD COURSE

Wagyu Nettle Gnudi

green garlic, ricotta, shaved a5 wagyu

paired with

Pandanukamui

akashi white oak blended whisky, elijah craig rmd private
single barrel bourbon, pandan, makrut lime, lemon,
clarified with dragon crisp tea

FOURTH COURSE

Stuffed Lamb Saddle

lamb saddle spring greens, demi

paired with

First Blossom

japanese whisky, suze, bianco vermouth,
sakura blossom

DESSERT

Poached Rhubarb

strawberry sorbet, sorrel meringue

paired with

Shoot To Kill

hendrick's gin, amaro nonino, falernum,
strawberry shiso shrub, lemon, egg white