



COURSE ONE

Yellowtail Sashimi with Poached Ponzu Garlic Crispy Fried Eggplant with Jalapeño Honey Beef Tataki with Fresh Shaved Truffle, Truffle Jus, and Pickled Daikon

COURSE TWO

Chef Selection 5 Kind Sashimi Scallop Dynamite Maki

COURSE THREE

Grilled Sea Bass with Jalapeño Sauce, Red Pepper, and Cilantro Microgreens
Prime Filet with Truffle Butter
Broccolini with Ginger Shallots

DESSERT

Dessert Platter

