

\$120 per person

COURSE ONE

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

COURSE TWO

Chef Selection 5 Kind Sashimi
Crispy Rice with Tuna Tartare, Chili Aioli and Serrano

COURSE THREE

Yuzu Miso Black Cod with Pickled Red Onions
Prime Filet with Truffle Butter
Broccolini with Ginger Shallots

DESSERT

Valrhona Chocolate Cake with Vanilla Bean Ice Cream and Mixed Berries

