

Cara

CELEBRATE

SIX COURSE TASTING 135

SELECT WINE PAIRING 65

SIGNATURE WINE PAIRING 110

Foie Gras
hibiscus, persimmon

Risotto
oysters, caviar

Capon
chanterelle, brussels sprouts

Wagyu Ribeye
celery root, spinach

Truffle Tremor
almond, local honey

Chocolate
peppermint, marshmallow

CRAVE

THREE COURSE PRIX FIXE 95

FIRST COURSE

OYSTERS
kumquat

SCALLOP
oxtail, truffle

SALMON
horseradish, lemon

FOIE GRAS
passionfruit, pistachio

LITTLE GEM LETTUCE
goat cheese, sunflower

PORK BELLY
fennel, soy

SECOND COURSE

HALIBUT
scallop, cauliflower

LOBSTER
tortellini, saffron

DUCK
apple, foie gras

FILET MIGNON
broccoli, cheddar

WAGYU CHEEK
potato, onion

RICOTTA, TORTELLINI
n'duja, parmesan

THIRD COURSE DELIGHTS
TO FOLLOW

FORAGE

SIX COURSE TASTING 120

SELECT WINE PAIRING 65

SIGNATURE WINE PAIRING 110

Beet
burrata, arugula

Kabocha Squash
apple, chorizo

Romanesco
leek, roe

Quinoa
confit, yogurt

Hen Of The Woods
salsify, chicken skin

Decompress
cucumber, coconut, lychee