

*first from market*



*Happy New Year*

~ **FIRST** ~

**Garden of The Sea**

*lobster faberge, salmon poke, pickled tako, clams escabeche, corals,  
salmon pearls, lobster truffle*

*Taittinger, La Francaise, Champagne, France, Brut, NV*

~ **SECOND** ~

**Ora King**

*crispy skin salmon mignon, salt baked Maui baby onion, roasted pala'ai,  
red cabbage purée, truffle pea froth*

*Landmark Vineyards, Overlook, Paso Robles, California, 2014*

**A-5 Miyazaki**

*10oz striploin, chasseur sauce*

*30. supplement*

*Shiraz-Cabernet, Penfolds Max's, South Australia, 2014*

~ **DESSERT** ~

**Chocolate Mascarpone Cheesecake**

*hazelnut crust, champagne sorbet*

*J. Rose, Russian River Valley, California, Brut, NV*

*155. per person*

**Wine Pairing** *available 50. per person*



*We are dedicated to  
maintaining strong relationships  
with local purveyors  
in an effort to preserve  
both flavor and the environment  
and make every effort to  
support sustainable and  
organic farming practices.*

**MARKET**

EXECUTIVE CHEF *Johnattan Hernandez*