

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** ~

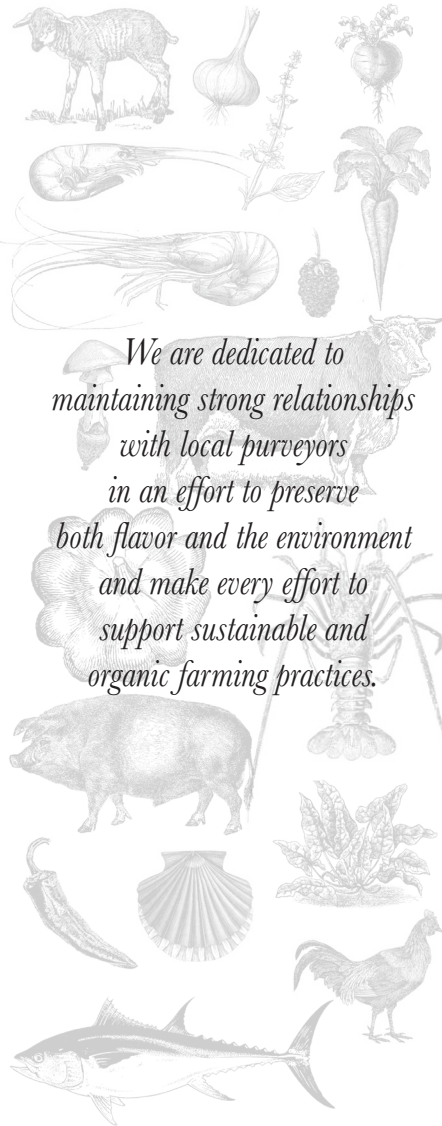
Chocolate Mascarpone Cheesecake

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*