

CHEF'S TASTING MENU



PASSED HORS D'OEUVRES

- OMAKASE- STYLE NIGIRI
- HANDMADE, LEEK & ONION POT STICKERS
- ~ KOREAN FRIED CHICKEN WITH CHILI & ORANGE GLAZE

STATIONED HORS D'OEUVRES

- LOCAL CHEESE & CHARCUTERIE BOARD WITH IMPORTED- PROSCIUTTO, DRY-COPPA, HOT-SALAME, MICHELIN-STAR BREAD, LOCAL PRESERVES &

COURSED DINNER:

- ORGANIC, LOCAL GREENS, WITH SEARED SALMON, TRUFFLED-BURATTA CHEESE, RED ONION & HEIRLOOMS WITH MISO-SESAME DRESSING
- CREAMY KABOCHA-SQUASH SOUP & CRISP, HERBED-CROSTINI
- SURF & TURF DUO: USDA-PRIME TERIYAKI-GLAZED TRI-TIP STEAK AND CHILEAN SEA-BASS FILETS WITH STICKY PURPLE RICE & ROASTED, ROOT VEGETABLES
- KOREAN STONE-BOWLED BIBIMBAP WITH USDA-PRIME SHORT-RIB OF BEEF.