

## *AMUSE*

### **OLIVE OIL FLIGHT**

three of the world's best + three salts + focaccia

### **MARINATED OLIVES**

star anise

### **SPICED NUTS**

cayenne + cardamom

### **SHIITAKE MUSHROOM GILDA**

guindilla chile + olive

### **FRIED OLIVES//CORNICHONS**

pickled ginger + chili oil

### **SEASONAL PICKLED + KIMCHI VEGETABLES**

selection of seasonal vegetables + fruits

### **CUBIST DEVEILED EGG**

black garlic aioli + calaminth

## *HOT*

### **CHARDONNAY FONDUE**

focaccia + seasonal accoutrements

### **SAFFRON RISOTTO**

oyster mushroom + orange romesco + fried garbanzo + black vinegar

### **OLIVE OIL CAKE**

heirloom tomato + chive pesto + smoked paprika cream

### **COCONUT QUICHE**

red watercress + beet chorizo + coconut chutney

### **FRENCH LENTILS**

smoked cauliflower + grape relish + honeydew + miso butter

## *COLD*

### **GAZPACHO TRIO**

honeydew + watermelon + sweet corn

### **BABY BEETS**

blood orange jelly + lemon ricotta + dukkah + guajillo chili oil

### **SEARED PEACH CAPRESE**

riesling gastrique + almond + burning sage

### **VEGETABLE CHARCUTERIE**

smoked carrot, cured beet, mushroom pâté, beet chorizo  
cultured cheese, fig compote, roasted grape

### **WILD ARUGULA**

avocado + crisp sweet potato + pickled jalapeno  
+ lemon vinaigrette

### **MACHE**

rainbow carrots + shiso gremolata +  
chia + champagne vinaigrette

## *VEGETABLE*

### **CARAMELIZED ARTICHOKE**

#### **HEART**

marcona almond + crème fraîche +  
savory + maldon sea salt

### **CHARRED EGGPLANT**

crispy rice + feta + apricot jalapeno  
+ sherry vinegar

### **KING TRUMPET + MOREL**

#### **MUSHROOMS**

carrot green pesto + oyster leaf + saffron mignonette

### **BROCCOLI RABE**

szechuan chili + lemon verbena + hemp seed butter

### **GREENMARKET**

hyperseasonal vegetables. here today. gone tomorrow



## *PINTXOS*

### **MUSHROOM PÂTÉ**

fig compote + black vinegar

### **SHISHITO**

tomato + miso butter + basil

### **AVOCADO**

honeydew + riesling gastrique + maldon sea salt

### **CAULIFLOWER**

chive pesto + lemon ricotta + chia

### **SAGANAKI**

flaming mozzarella + smoked carrot + carrot green pesto

### **COCONUT CROQUETA**

bell pepper + orange romesco + jalapeno

### **QUINOA CROQUETA**

shiitake bechamel + szechuan salsa + creme fraiche

### **TRUFFLE FRIES**

black garlic aioli + black vinegar reduction

### **SWEET POTATO FRIES**

lemon cream + miso butter

## *SWEET*

### **SAFFRON SEMIFREDDO**

coriander peach + marcona almond + thyme crystals

### **CHURROS**

chocolate + crème fraîche + dukkah

### **BURATTA**

candied squash blossom + orange blossom honey + meyer lemon + basil oil

### **TIRAMISU**

canary melon + olive whipped cream + smoked sea salt

### **CHOCOLATE FONDUE**

seasonal fruit, cake, fried mochi, fried olives

**EXECUTIVE CHEF DAPHNE CHENG**

**CHEF DE CUISINE JAMELL WILLIAMS**