

THE TASTING MENU

S A T U R D A Y , J U N E 3 , 2 0 2 3

\$129

Optional Wine Pairing \$75

Beef Tartare

Oysters, Cucumber ice

Arpège Egg, Caviar

Collet Brut Champagne NV (supplement +\$24)

Tillamook Cockle Ceviche

Zilliken Riesling Rausch Spätlese 2020

The Spring Garden | Fava

Ridge of Wonders 'g&g' Piquette of Gewurztraminer 2022

Platinum Osetra Caviar (supplement +\$75)

Alaska Spot Prawn, Collard Greens

Royal Tokaji Furmint Mézes Malay 2021

Crab Risotto, Sorel & Hazelnut

Carl Loewen Riesling Alte Reben Mosel 2020

Rye Bread & Butter

King Salmon, Asparagus & Sauce Chiron

Soléna Dom. Danielle Laurent Pinot Noir 2020

Rio Star Sorbet, Citrus & Cookie

Mille-Feuille, Lemon & White Chocolate

Royal Tokaji 5 Puttonyos Aszú 2017

Morello Cherry

Valrhona Dark Chocolate

Rhubarb Macaron, White Chocolate

Passion Fruit Marshmallow