

BRASSICA

APPETIZER

Bluefin Tuna | deviled egg, truffle vinaigrette,
fermented turnip

Quail Breast | smoked, blue corn tortilla,
preserved tomatillo, mole negro

Lobster Raviolini | corn bisque, oyster, caviar,
espelette

*Foie Gras | torchon, matcha gelee, honeycomb,
nori toast (supplement)*

ENTRÉE

Cornish Hen | grilled, creamed wild rice,
mustard greens, orange marmalade

Lamb Shank | sea island red peas, apple mint
salad, crispy sweetbreads

Flounder | potato crust, saffron potato
“risotto”, green peas, uni

*NY Strip | wagyu, mushroom tart, duck egg, white
asparagus fume (supplement)*

DESSERT

Banana Caramelized in Rum | wafers, vanilla
cream, pistachio

Chocolate Cake | chocolate frosting, crème
brûlée, macaron

Ice Cream Sandwich | butter-pecan, oatmeal
raisin cookie

*Rosé | Chef Keith Hyche's interactive frozen
rosé dessert (supplement)*