



Four Course Menu*

Melon & Beets

Country ham, chicory, and beet reduction

Hawaiian Kanpachi

Garlic chips and tomato water vinaigrette

Potato Salad

Mesquite smoked rainbow trout, cucumbers, and potato mousse

~50 white sturgeon caviar supplement~

North Coast Black Cod

Braised eggplant, butter beans, and paprika sauce

Pacific Petrale Sole

Concord grapes, braised lettuces, and sesame-brown butter emulsion

Missouri Chestnut and Kale Tortellini

Dates, Wagon Wheel, and caramelized rice wine

~55 preserved black winter truffle supplement~

Roast Kurobuta Pork Loin & Belly

Black caviar lentils, Desert Moon mushrooms, and sage sauce

Liberty Duck Breast

Cipollini onions, jujubes, and foie gras-Port jus

Dry Aged Flannery Flat Iron

Beef fat cabbage, burdock, and borscht sauce

~35 Mishima Reserve American wagyu beef supplement~

Île Flottante

Black mission figs, almond tuile, and anglaise

Honey Roasted Pear

Candied pumpkin, thyme, and toasted barley ice cream

Jasper Hill Farms Harbison

Slow cooked quince, walnuts, and pea shoot salad

~15 supplement~

Four course menu

98 per person



Tasting Menu*

Hawaiian Kanpachi

*Garlic chips and tomato water vinaigrette
~50 white sturgeon caviar supplement~*

Melon and Beets

Country ham, chicory, and beet reduction

Pacific Petrale Sole

Concord grapes, braised lettuces, and sesame-brown butter emulsion

Missouri Chestnut and Kale Tortellini

*Dates, Wagon Wheel, and caramelized rice wine
~55 preserved black winter truffle supplement~*

Liberty Duck Breast

Cipollini onions, jujubes, and foie gras-Port jus

Dry Aged Flannery Flat Iron

*Beef fat cabbage, burdock, and borscht sauce
~35 Mishima Reserve American wagyu beef supplement~*

Jasper Hill Farms Harbison

Slow cooked quince, walnuts, and pea shoot salad

Honey Roasted Pear

Candied pumpkin, thyme, and toasted barley ice cream

Tasting menu

188 per person

~130 Black Label Experience supplement~