

# *Collaboration Dinner*



## AMUSE

**CHANTERELLE CHAWANMUSHI**

POTATO / SPRUCE / TRUFFLE

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**BEEF TARTARE**

CARROT GAZPACHO

-

**CORN MILK & CRAB BROTH**

UNI / PICKLED ONION

-

**TOMATO & KALE**

TOMATO GELEE / KALE CREAM

-

**AVOCADO MOUSSE**

KING CRAB / RHUBARB / TOMATO

-

**SEARED BLACK COD**

SUN-DRIED TOMATO MISO / ARTICHOKE / FENNEL

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**OHMI BARBECUE BRISKET**

RED MISO / RED CABBAGE KIMCHI / HEIRLOOM POTATO

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**PEACH**

HERBS / CHARTEREUSE

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**\$170 PER PERSON**

EXCLUSIVE OF TAX & 20% SERVICE CHARGE

OPTIONAL WINE PAIRINGS \$125 PER PERSON