



## MENU

### AMUSE-BOUCHE

Alaskan King Crab Salad with Caviar

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### SŌMEN

Cold Japanese Sōmen, Caviar, Hokkaido Scallop, Tsuyu,  
Chives, Fresh Herbs

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### IL WAGYU

Joshu Wagyu Beef, Foie Gras, Onion Confit Purée,  
Banana Shallot, Braised Potato, Red Wine Jus

OR

### ARAGOSTA

Grilled Live Lobster, Ikura, Bisque, Green Pea Purée,  
Seasonal Vegetable

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### YUZU

Yuzu Sorbet, Champagne Gelée, Lemon Confit

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### MONT BLANC

Sweet Potato, Chantilly Cream, Crispy Tart, Crumble

4 Course Set Dinner for

