



## CHEF'S TASTING

*\$89pp (excludes supplemental choices)*

- extras { **Add - JAMÓN IBÉRICO PALETILLA** (*Add \$11pp*)  
100% Bellota, Grissini  
**Add - KALUGA CAVIAR & EGGS\***  
Trout Roe, Egg Yolk, Botarga Espuma (*Add \$18pp*)
- primero { **OLIVE OIL COCA BREAD**  
Romesco, All I Oli, Picada
- segundo { **PERUVIAN SCALLOPS DIVORCIADAS\***  
Pickled Umeboshi, Shishito Peppers, Candied Jalapeño
- tercero { **SHRIMP & CRAB ENSALADILLA**  
Fermented Persimmon, Sorrel, Lavender Vinaigrette
- cuarto { **IBÉRICO BIKINI**  
Jamón, Mozzarella, Black Truffle Relish, Pan de Cristal
- quinto { **TARTE FLAMBÉE**  
Wagyu Pastrami, Jalapeno Oil, Manchego Cheese
- sexto { **DUCK RAMEN**  
King Oyster Mushroom, Foie Gras, Duck Meatball, Soy Egg  
Or – **LOBSTER ARROZ MELOSO\*** (*Add \$24pp/2ppl Minimum*)  
Maine Lobster, Snow Crab, Kurobuta Pork Belly, Bomba Rice
- séptimo { **KUROBUTA PORK CHEEKS**  
Panang Red Curry, Sunchokes, Thai Basil Gremolata  
Or - **WAGYU HANGER STEAK\*** (*Add \$10pp/2ppl Minimum*)  
Compound Butter, Mushroom Furikake, Green Peppercorn Sauce
- postre { **DESSERT** Chef's Choice of The Day

*(Entire table participation please)*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.