

Amuse Bouche

“Mangrove Truffles”

Foie Gras, Buah Keluak, Brioche

Carpaccio of Snake River Farms Tenderloin

Sesame Vinaigrette, Puffed Rice,
Kinome, Hana Ho

Handmade Chestnut Agnolotti

Parmesan, Mascarpone

Smoked Maple Leaf Farms Duck Breast

Parsnip, Chanterelle Mushrooms, Farro,
Bacon Confit, Quince-Vanilla Reduction, Duck Jus

60 Day Whisky Dry-Aged Porterhouse

Snake River Farms, Idaho “American Wagyu” 1.2kg,
Creamed Black Kale, Bacon-Potato Comte Terrine

“Cheese and Chocolate”

Assorted French Cheeses, Cranberry Walnut Toast,
Handmade Chocolate Bon Bons

Salted Caramel Soufflé

Farmer’s Market Fuji Apple Sorbet