



\$109 PER PERSON

AHI TUNA WONTON TACO

green onion, toasted sesame seed, ponzu,
avocado mousse, seaweed

STRAWBERRY CAPRESE

buffalo burrata, organic cherry tomato,
strawberry gazpacho, purple basil, black olives,
local herbs E.V.O.O

STUFFED GNOCCHI

ricotta cheese cream parmesan
Reggiano sauce, shaved black truffle

30Z AMERICAN SNAKE RIVER FARMS WAGYU NEW YORK

exotic salts

**upgrade to A5 Wagyu +\$45*

CHOCOLATE HAZELNUT MOUSSE CAKE

candied pecans, peanut butter ice cream, chocolate leaf

Tasting Menu