

NOË

\$125 Per Person

ONE

A5 Wagyu Potato Pave

Egg Yolk Gel | Caviar | Chive

or

Jamon De Iberico Croquette

Manchego | Grilled Peach | Pimento | Walnut Oil

TWO

Dungeness Crab Bisque

Crab Salad | Tarragon Crème Fraîche | Lemon Crouton

or

Pate de Champignon

Arugula | Pickled Onions | Currant Jam | Grain Mustard Vinaigrette

THREE

Paccheri

Guanciale | Mushrooms | Tempura Yolk

or

Butternut Squash Ravioli

Brown Butter | Pine Nuts | Tempura Yolk

FOUR

Beef Tenderloin

Potato Mouselline | Grilled Asparagus | Pearl Onion Demi Glace

or

Lobster Tail

Soft Polenta | Heirloom Tomato | Haricot Vert | Tarragon Butter

FIVE

Lemon Mousse Cheesecake

Chambord Raspberries | Almond Streusel | White Chocolate Whip

or

Chocolate Tart

Chocolate Pastry Cream | Whipped Ganache | Tart Cherry Compote

