### **AMUSE-BOUCHE**

Cauliflower and Caviar ~ Candied Garlic, Olive Oil

# FIRST COURSE

**CHOICE OF** 

#### **BACK HAND ROLL**

Shrimp Tempura, Pickled Shrimp, Mixed Greens, Cucumber, Grape

#### WAGYU MAKIMONO

Seared Beef, Avocado, Lemon Miso, Sesame, Leeks

#### **AKAMI MERON**

Blue Fin Tuna, Watermelon, Basil Leche De Tigre, Cilantro

#### **HAMAVICHE**

Hamachi, Yellow Pepper, Yellow Tomato, Ponzu, Tobiko

# THIRD COURSE

CHOICE OF

#### **CRISPY PORK BELLY**

Fried Apple Puree, Char Sui, Fennel, Spiced Peanut

# **OCTOPUS**

Aji Amarillo, Pickled Red Onions, Casteltravano Olive, Red Chimichurri

### ROASTED CAULIFLOWER

Hazelnut Purée, Golden Raisin Relish, Pickled Cauliflower

# **SECOND COURSE**

**CHOICE OF** 

#### **GREEN SALAD BOUQUET**

Edamame Dressing, Piperade, Rice Crunch, Lemon

#### **BEET CARPACCIO**

Goats Milk, Mint Chimichurri, Pinenuts, Arugula, Lemon

#### WAGYU TAR TAR

Tamari, Pickled Sunchokes, Sunchoke Crisps, Quail Egg

#### **SALMON SASHIMI**

Cucumber Agua Chile, Trout Roe, Onion Crisps, Hibiscus Gelee

# **FOURTH COURSE**

CHOICE OF

#### **CHILEAN SEA BASS**

Coconut Curry, Blistered Tomatoes, Broccolini Florets, Cilantro Relish

#### BEET ROOT AGNOLOTTI (V)

Herb Ricotta, Beet Demi Glace, Arugula, Radish, Aged Parmesan

# 6°Z WAGYU STRIP LOIN

Potato Pave, Cippolini Onions, Asparagus Bouqet, Red Currant, Tamari Butter, Jus

# **DESSERT COURSE**

**CHOICE OF** 

# PEACHES AND CREAM

Vanilla Sponge, Peach Compote, Vanilla Cremeux, Vanilla Peach Foam, White Chocolate Crumb

# MILK CHOCOLATE PASSION FRUIT (GF)

Hazelnut Crumb, Passion Fruit Curd, Milk Chocolate Pave

# NORTH AMERICAN & BERMUDIAN FARMHOUSE CHEESES

Fresh & Dried Fruits, Crackers & Breads

# **MIGNARDISE**