



MENU

5 COURSES

BREAD AND BUTTER

KINGFISH CRUDO

raw marinated kingfish with sweet & sour
cucumber, ajo blanco & lime leaf

FRENCH TOAST

brioche fried in truffle butter with thinly
sliced Pata Negra, shallot compote & truffle

COD

sunchoke, fried cod pieces & umami sauce

SUCCADE

chives, roasted pumpkin & smoked hollandaise

CHOCOLATE

sea buckthorn sorbet - caramel - pecan