

Initiate

ORANGE CARPACCIO & CAVIAR 118

Thin blood-orange rounds layered with beluga caviar and young microgreens, finished with aged balsamic and cracked pink pepper.

MARROW CROQUETTES 122

Crisp golden croquettes filled with roasted bone marrow and herbs, served warm with a rich béchamel and a toasted crumb.

FISH TARTARE 131

Hand-cut tropic ahi tuna folded with avocado, lime, and herbs, crowned with a raw quail egg and delicate sheets of gold leaf.

CHARRED CEPHALOPOD 111

Tender octopus charred over an open flame, fully dressed with black garlic oil, preserved lemon, and a young bouquet garni.

The Slab

ANNA CROWLEY 864,908

Prime cut, seared over high flame and finished with molten foie gras and saffron butter, served with charred citrus and smoked salt.

MATTHEW WAVERLY 912,842

Cold preparation dressed with bright lemongrass oil and lime, crowned with a delicately pierced veil of caviar and shaved fennel.

KAYLEIGH PRICE 574,982

Lightly roasted reserve balanced with yuzu oil and fennel pollen, finished with orchid petals and a forensic trace of citrus ash.

AMBER CRYSTAL BISHOP 741,890

Slow caramelized and wrapped around sweetbreads, lacquered in a deep pork blood reduction and finished with cracked spice.

DOMINIC HALE 781,854

Prime selection roasted over open flame and rested in brown butter, finished with charred citrus and cracked spice.

Item 1:

Item 2:

Item 3:

Item 4:

GRAND TOTAL --- PRESENT TO SERVER

