



FIRST COURSE

Hamachi Crudo, Papaya Salad Vinaigrette,
Sungold Tomatoes, Pickled Papaya,
Easter Egg Radish.

SECOND COURSE

Geoduck Clam, Buckwheat Broth, Pickled Taro Root,
Rice Paddy Herb, Chili Oil.

THIRD COURSE

Colorado Lamb Saddle, Northern Thai Sausage, Sauternes
Beurre Blanc, English Peas, Morel, Ramps.

**Kaluga Caviar Add On \$45*

FOURTH COURSE

Coconut Semifreddo, Macerated Chino Farms
Strawberries, Tapioca Pearls, Strawberry Calpico, Milk
Crumble, Toasted Coconut.



Wine Pairing + \$65

