

# Citrus

## **Hawaiian Kanpachi**

*Oroblacno, Cucumber, Tomatillo*

## **Black Bass**

*Leek, Lime Leaf, Cuttlefish*

## **King Crab**

*Creamed Salsify, Meyer Lemon, Caviar*

## **Elysian Fields Lamb**

*Nebrodingi Mushroom, Blood Orange, Pistachio*

## **Comte Souffle**

*Truffled Kumquat Fondue*

## **Yuzu White Chocolate Mousse**

*Ginger, Cherry, Coconut*

115

Pairing 90 | 150

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

January

*Jon Cichon- Executive Chef  
Doug Allen- Executive Sous Chef*