



**AMUSE BOUCHE**

**1<sup>ST</sup> COURSE**

**KING CRAB MEAT SALAD, over avocado mousse, pickled radishes, wasabi aioli  
puffed wild rice and nori powder, finished with micro greens**

**2<sup>ND</sup> COURSE**

**HAZELNUT-CRUSTED SEA SCALLOPS, over white asparagus, sorrel foam,  
Salicornia, yellow flower, brown butter sauce**

**CLEANSER**

**Rose water ice and refreshing jelly**

**3<sup>RD</sup> COURSE**

**CRISPY BROME LAKE DUCK BREAST served with plantain puree, wild forest  
mushrooms, crispy parsnip topped with fresh micro cilantro**

**DESSERT**

**CHOCOLATE FONDANT with house-made pink peppercorn & vanilla ice cream**