

Feast of the Seven Fishes

175

+ 115 village pairings + 210 1er cru pairings

Course 1

Sweet Shrimp

raw shrimp · apple · horseradish · buttermilk

Hamachi

oyster cream · wild wasabi · white ponzu + sesame oil

Course 2

Chawanmushi

king crab · jasmine · tangerine · wild ginger

Coal Grilled Langoustine

sakura flower beurre blanc

Course 3

Bull's Blood Beet + Goat Cheese Agnolotti

cultured butter · sake cured salmon roe · toasted yeast

Squid Ink Tagliatelle

razor clams · calabrian chili · pink lemon

Course 4

Roasted Turbot

leek · kaluga caviar · sauce of charred squid + vermouth

Black Cod

truffle · potato · sauce vin jaune

Course 5

Suckling Pig

heirloom beans · iberico fat · chorizo broth

Bobwhite Quail

sweetbread · rutabaga · door county cherry lacquer

Course 6

Lemon & Lime

olive oil · black pepper · passion fruit · yuzu · basil · white chocolate

Course 7

S'more

chocolate ganache · marshmallow · graham cracker

