

HERBSAINT

BAR AND RESTAURANT

AMUSE BOUCHE

YELLOWFIN TUNA CRUDO

LA Citrus, Soy, Chojang, Agrumato and Sansho Pepper

CHAWANMUSHI

Caviar, Uni and Charred Chive Crème Fraiche

QUAIL CREPINETTE

Foie Gras Sausage, Maitake Mushroom,
Marinated Yolk and Celeriac Puree

A5 WAGYU STRIP LOIN

Potato Pave, Pickled Mushroom and Madiera Truffle Sauce

DESSERT

by Chef Maggies Scales

\$150 per person

Optional Wine Pairing available \$75