

# Menu Selections

Create your own **course** dinner from the dishes showcasing a list of both past and current culinary innovations. Or trust Chef to customize a special menu.

**Caviar** *Buckwheat Blini, Creme Fresh, Chive*

**Oyster** *Seasonal Oyster, Ume Mignonette, Serrano Chili, Green Onion*

**Oyster** *Seasonal Oyster, Meyer Lemon Mignonette, Fresh Grated Wasabi*

**Truffle Scramble** *Organic Local Egg, Black Truffle, Toast and Chive, Served in Shell*

**Ahi Caviar** *Lime Soy Infused Ahi, Caviar, Mustard Emulsion*

**Coconut Crab Thai Bisque** *Snow Crab, Coconut Milk, Thai Chili, Chinese Parsley*

**Beef Tatar** *Capers, Shallot, Chive, Quail Egg, Crostini*

**Ahi Tatar** *Tuna, Jalapeño Cucumber Water, Radish Sprouts, Crostini, Lotus Root Chip, Quail Egg*

**Salmon** *Lemongrass Cured Salmon, Curried Mustard Dill, Apple, Cucumber, Ikura*

**Market** *Seasonal Farmers Market Produce, Puna Goat Cheese, Local Honey Lilikoi Vinaigrette*

**Bacon** *Thick Cut Cured Bacon, Green Chimmichurri, Sweet Corn Ragout*

**Scallop Taratito** *Sea Scallop Ceviche, Cucumber, Dragonfruit, Lime, Chili, Radish, Tomato*

**Cheese** *Seasonal Selection of Three Cheeses, Fruit Chutney, Bread*

**Charcuterie** *Cured Meats, Chorizo, Sopressata, Prosciutto*

**Lobster** *Black Truffle Vinaigrette, Mizuna Lettuce, Meyer Lemon*

**Hamachi Tartar** *Hamachi, Avocado, Ikura Roe, Lotus Root Chip, Cucumber Lime Water, Radish Sprout*

**Hamachi** *Hamachi Sashimi, Grapefruit, Orange, Shiso, Cucumber, Ikura Roe, Pickled Baby Onion*

**Tako** *Sous Vide Tender Octopus, Marinated and Seared, Saffron Polenta, Charred Lemon*

**Butterfish** *Misoyaki Butterfish, Maple Butter Kabocha, Green Onion Emulsion*

**Foie Gras** *Apricot Riesling Emulsion, Peach, Pea Sprouts*

**Risotto** *Matsutake, Porcini, Charred Onion, Parmigiano*

**Risotto** *Seafood, Lobster, Crab, Scallop*

**Uni Pasta** *Angle Hair Pasta, Garlic, Herbs and Spice*

**Lamb Loin** *Pistachio Mint Crust, Kabocha Purée, Maple Glazed Chili Carrots*

**Beef Sous Vide** *Tarragon Bearnaise, Garlic Potato, Parmigiano Crust*

## Additional Dishes (subject to supplemental charges)

**Fruit and Cheese Platter** *Fresh Seasonal Fruit, Saint Andrés Brie, Manchego, Goat Cheese*

**Caviar** *One (1) ounce Imperial Osetra, Accompaniments, Blinis*

**Seafood Tower** *Seasonal Oyster, Alaskan Crab, Lobster, Shrimp, Ahi Sashimi, Hamachi Sashimi*

**Padovani's Chocolates** *Specialty Order*