



CHEF'S TABLE MENU

HAMACHI SASHIMI AND CAVIAR
champagne gel, cucumber linguini, blossoms



BRANDADE IN KATAIFI
marinated tomato, chorizo brodo



HAND ROLLED PASTA AND TRUFFLES
brown butter, toasted hazelnuts



KOBE BEEF AND LOBSTER
potato in textures, shaved asparagus, red wine sauce



JASPER HILL HARBISON
pumpkin marmalade, walnut raisin bread, hard spice



DATE-GINGER SOUFFLÉ
lime ice cream

\$245++ per guest

*Our sommelier team will suggest wines to be paired with each course for your event.
Wine pairings are based on consumption.*

++ Subject to 24% service fee and applicable tax

◆ Private Event Specialists can be reached by calling (949) 715-6128 ◆