

S T U D I O



CHEF'S TABLE MENU

WARM LEMON CHAWAN MUSHI WITH CAVIAR
okinawan sweet potato, crème fraîche



HOT ENGLISH PEA SOUP
mint sorbet, garden flowers



INK ORECCHIETTE CARBONARA
smoked eel, broccolini, egg emulsion



KOBE BEEF STRIP LOIN
walnut purée, bouquet vegetables, bordelaise sauce



TOMME DE RABELAIS FONDUE
gala apple, toasted fruit and nut bread



CARDAMOM SOUFFLÉ
grand marnier 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 ◆