

3.20

A LA CARTE

baked oyster,
'rockefeller' 13

agedashi tofu
oyster mushroom, jicama kimchi 11

1oz petrossian caviar
'chips & dip' 55

diver scallops
crab rice, furikake, shellfish emulsion 17

snake river farms wagyu
black truffle mille feuille, cipollini 48

dessert
chef's selections 12 | per person

No. 15

CHEF'S MENU

bites
ENJOY ALL

steam bun, kurobuta pork belly, hai mi
agedashi tofu, oyster mushroom, jicama kimchi

baked oyster, 'rockefeller'

har gow, shrimp, carrot

1oz petrossian caviar, 'chips & dip' | *55 supplement*

first
CHOICE OF ONE

diver scallop, crab rice, furikake, shellfish emulsion

spring garlic agnolotti, spring peas, asparagus, turmeric broth

next
CHOICE OF ONE

swordfish, seafood 'andouille', billi bi, favetta toast

duck breast, hunter's style sausage, carrot, brown butter jus

snake river farms wagyu, black truffle mille feuille, cipollini | *15 supplement*

dessert bites
ENJOY ALL

hot banana cake, cocoa

german chocolate bombe, coconut

beignets, 'coffee & donuts'

65

classic wine pairings | 45 reserve wine pairings | 65

dry pairings | 45

ORLANDO PAGÁN, EXECUTIVE CHEF

please let your server know about any food allergies or restrictions.

*consuming raw or undercooked meats, poultry,

shellfish or eggs may increase your risk for food-borne illness.