

FIVE COURSE DINNER

1

CHARRED OCTOPUS & CHARCOALED POTATO CARPACCIO

black garlic salsa macha, aji amarillo sauce,
pickled red pearl onion

2

SEA SCALLOP AL PASTOR

pineapple, serrano chile,
pimentón, black bean, lardo

3

ESPRESSO BRAISED WAGYU OXTAIL

smoked corn agnolotti, maitake,
taleggio, hazelnut

4

DATE CRUSTED WAGYU BEEF

herb quinoa, blistered ramps, morel mushrooms,
cashew vinaigrette, cherry manchamantel

5

BLACKBERRY CHOCOLATE PAVLOVA

chicory, rhubarb, chevre spheres,
almond chantilly

5 Course Dinner 95
Wine Pairing 55



COUNTER
CULTURE