

SÉRÈVÈNE SPICE



COURSE 1

PICK ONE

RED BEET TARTARE

asian pear, strawberry
and carrot, green
mustard vinaigrette

AVOCADO ROLLS

glass vermicelli,
avocado, togarashi,
yuzu vinaigrette

ŌRA KING SASHIMI*

ADD \$5
Ōra King Salmon,
pickled wasabi, soy
balsamic

BEEF TARTARE*

ADD \$10
creekstone farms filet
mignon, red onion,
chive, caper, grated
yolk, baked lays

TABLESIDE
PREPARATION

COURSE 2

PICK ONE

LOBSTER

UNI - ALFREDO*
butter poached lobster,
bucatini al dente,
parmesan crust,
domestic caviar

LAMB SHANK

cucumber raita, toasted
flat bread, cilantro

SALMON WELLY*

New Zealand ōra king
salmon en croûte,
baby spinach,
dill beurre blanc

JAPANESE GREEN CURRY

tofu steak , radish,
garbanzo, blistered
tomato, mint coriander
basmati pilaf

BOEUF STEAK*

ADD \$15
sambal wilted spinach,
blistered tomato,
"au poivre"

COURSE 3

PICK ONE

POUR LE CHOCOLAT

chocolate soufflé,
chocolate ganache,
24k gold

"ADULTS ONLY" POPSICLE

a shot of adulting +
seasonal fruit

FOIE GRAS CREME BRULEE

ADD \$7
creme anglaise, fresh
berries, aged balsamic

EXECUTIVE CHEF PAWAN PINISETTI

Full table participation is required. No substitutions.
For allergies + aversions please inform your server.
A 20% auto gratuity will be applied to all food & beverage.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

PER PERSON
★ \$60
SPECIAL