



CHEF'S DINNER MENU

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with optional beverage pairing



Course 1

Miso Soup

Greek yogurt, chia granola, fresh berries and seasonal fruit

Course 2

Sashimi

chefs choice. new japanese style presentation

Second Surf- manzanilla sherry, amaro, lime, soda

Course 3

Vana Spoon

thickened dashi, sea urchin, wasabi, finger lime
or

Egg & Caviar

Thickened dashi, poached egg, caviar, fried lotus

konteki "tears of dawn" daiginjo sake

Course 4

Local Watercress Salad

Cauliflower, watercress, local greens, avocado, radish sprouts

nalo meli spritz- gin, lemon, lavender honey, prosecco

Course 5

Nigiri Flight

Chef's choice of premium seasoned sushi

dewatsuru "saukra emaki" rosé sake

Course 6

New York Strip

smashed red potatoes, charred scallion chimichurri
or

Pan Seared Scallops

saffron beurre blanc, parsnip puree, root vegetables, greens

lioco chardonnay

Dessert

Black Sesame Cheesecake

taylor fladgate 20 year tawny por

\$85.00