

Wine dinner

1<sup>st</sup> course

**Blue Fin Tuna**

Smoked buttermilk, picholine olive, sweet puffed rice, pea blossoms, mango

2<sup>nd</sup> course

**Corn**

Corn "puddin", bacon-porcini dust, lobster en jelle, citrus coriander, poached quail egg

Main Course

**Wagyu Tri-tip**

Sunchoke and pecorino gratin, watercress, crispy marrow fritter, pickled miatakke mushrooms

Dessert course

**Cherry, Chocolate and Beet**

Chocolate cherry fudge cake, candied beets, cherry butter emulsion, white cherry soup