



SUPPER CLUB

## *Chef Tasting Menu*

*Champagne Poached Blue Point*  
*potato mousseline ~ lump crab ~ sturgeon caviar*

*Hamachi Tartare*  
*radish salad ~ crispy sweet potato ~ cucumber water*  
*Casa Dragones Tequila Joven - \$30 supplement*

*Artichoke Panna Cotta*  
*charred asparagus ~ artichoke tempura ~ leek bisque*

*Glazed Pork Belly*  
*sweet corn risotto ~ pickled cherries ~ carrot greens*

*Herbed Venison Tenderloin*  
*arugula coulis ~ micro ratatouille ~ charred eggplant ~ hen jus*

*Mission Fig Brûlée*  
*fresh chèvre - grapefruit granita - thai basil*

*Caramelo Globe*  
*dark chocolate ganache ~ pecan tuile ~ fleur de sel*

**\$135 PER GUEST**