

Lay & Co

Amuse Bouches

Pacific Rock oyster with caviar and yuzu granite

Citrus Cured Salmon

Kohlrabi, dashi-tapioca, keta caviar,
wasabi crème fraiche, celtuce, kombu gel

Black Cod with Lobster

Nori, tangerine zest-seafood emulsion,
pine needle oil, seaweed

Wagyu Beef Cheeks with Pan Seared Foie Gras and Black Winter Truffles

Morels, crosnes, kale, red wine jus

Strawberry and White Chocolate Mousse Cake

Coffee or Tea

Assorted Petits Fours