

EST.  1941

## THE MARINE ROOM

# HIGH TIDE MENU

### FIRST COURSE

BELL PEPPER AND CORN VELOUTÉ

### SECOND COURSE

TUNA BELLY TARTARE

white shoyu | sun gold tomato | black garlic aioli | trout roe | touile

WAGYU TATAKI

soy balsamic | crispy pork belly | ají verde | fermented fresno

LEEK MOSAIC

shallot vinegar | pickled mustard seed | crispy leek | smoked crème fraîche

### THIRD COURSE

UNAGI

scallop dashi dust | smoked agrume | shrimp tempura | kaluga caviar | red chili aioli | roasted garlic couscous

ALASKAN SALMON

fiddlehead | coconut basil | red beet quinoa | plantain crisp | paprika salt | black garlic aioli

PACIFIC MACKEREL

succotash | charcoal smoked tomato | creamy mushroom | stuffed squash blossom

FILET MIGNON

whipped potato | whistle pig peppercorn sauce | pristine squash | brussels sprout | confit tomato

14 DAY DRY AGED DUCK BREAST

plum pomegranate gastrique | berry of the valley compote | polenta | sesame crisp

CARROT GRATIN

harissa garlic cashew cream | Indian eggplant | spring onion | salsa macha | tahdig | mushroom puff

### FOURTH COURSE

CHOCOLATE LAVA

vanilla ice cream | raspberry coulis

MATCHA LAYER CAKE

Harry's berries | strawberry mousse | coconut gremolata