

# Chef's Table Menu

## Snacks - Canapés

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## Ikejime Zander

Butternut squash & seeds - quince - buttermilk

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## Imperial Quail

Cellery root - porcini mushrooms - white alba truffle

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## BBQ king crab

Sea buckthorn berries - medlar - caviar

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## Dry aged sturgeon

Hay dashi - black sardine - unagi - dried yeast

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## Beef Shoulder

Topinambur - kale stems - Belper Knolle

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## Stanzer Plum

Coffee - geranium - cinnamon blossoms

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## Braised mango

Palmhearts - yuzu - mexican vanilla

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## Petit Fours - Friandises