

ANNIVERSARY PRIX FIXE DINNER MENU
“**from the sea**”
4 courses / \$85 per person

Course one

YELLOWTAIL “HAMACHI” CRUDO
pickled plum pearl onion. white shoyu yuzu kosho.
petit cilantro. fermented cherry. rice cracker crisps.

Course two

WINTER SQUASH SEAFOOD CIOPPINO STEW
fricassee of winter vegetables & squash.
mussels. rock shrimp. scallops.
tomato/coconut bisque. rustic crusty bread.

Main

RAVIOLI & SOFT SHELL CRAB
ricotta prima dolce herb ravioli.
kimchi prime bacon carbonara.
crispy soft shell crab. genovese basil.

Dessert

“REESE’S STYLE” PEANUT BUTTER CHOCOLATE BARS
caramel semifreddo. bubu arare.
hazelnut biscotti liqueur cream.
