

COLORFULLY COMPOSED FOR

Lindsey

WHITE IS THE HARMONY OF *all* COLORS,
MUCH LIKE THE BEAUTY CREATED
WHEN *every* SEAT AT THE TABLE IS FILLED.

RED

Beet-Cured Tuna & Salmon Tartare
*Cured wild salmon and tuna in beet-hibiscus brine, served over
black rice & beet hash, garnished with pickled mustard seeds,
micro shiso, and a beet-dusted rice crisp.*

ORANGE

Charred Carrot & Gochujang Tartlet
*Roasted carrot and gochujang purée in an orange-hued savory
sable shell, topped with a Korean-spiced duck breast, crispy
shallots, and a micro marigold tuile.*

YELLOW

Saffron Potato Mille-Feuille with Crispy Chicken Skin
*Golden layers of Yukon Gold potato with chicken, saffron
cream, parmesan tuile, and lemon oil.*

GREEN

Spring Pea Panna Cotta with Dungeness Crab
*Savory pea custard with mint oil, snap pea ribbons, and
wasabi crème, topped with chilled Dungeness crab salad and a
delicate sugar snap chip.*

BLUE

Blue Corn Polenta Cake with Seared Scallop
*Blue Corn Poleta with braised & crispy Pork Belly, guava BBQ
drizzle, topped with Spirulina salt and blue corn tuile*

VIOLET

Purple Sweet Potato Gnocchi with Red Wine Short Rib
*Hand-rolled sweet potato gnocchi sautéed in brown butter
with shredded red wine braised short rib, shaved Port Wine
Derby, and garnished with crispy sage.*

FEATURING CHEF ROSANA RIVERA
PALETTE *for* PALATE

THE ARTIST'S PALETTE

White Chocolate Ganache Cake, coconut & lemon curd pipettes