



CURATE

COLLABORATION MENU

with *Ryuta Iizuka*

AMUSE BOUCHE

FOIE GRAS PÂTÉ

BRETON LOBSTER CARPACCIO/SEA BUCKTHORN JELLY

by *Chef Benjamin Halat*

EGG SOUFFLÉ

FRANKFURTER GRÜNE SOSSE/KALUGA QUEEN CAVIAR

by *Chef Benjamin Halat*

2008 Ojai "Solomon Hills Vineyard" Chardonnay

SHIITAKE MUSHROOM TARTE

NIIGATA SHIITAKE/FEUILLETAGE

by *Ryuta Iizuka*

2016 Chateau Puech-Haut La Closerie du Pic

GUINEAFOWL

LOBSTER

by *Ryuta Iizuka*

SNICKERS

PEANUTS/DULCE

by *Chef Benjamin Halat*

2013 Weingut Max Ferd. Richter • Riesling Wehlener

Sonnenuhr Spätlese

(RP Point 92+)

5-Course Menu \$168

With Wine Pairing at \$268