

THE
Desmond

\$60

1st COURSE

(choice of one of the following)

Dungeness crab, coconut curry, floral congee, nigella rice cracker, thai basil, lime dust
Chicken & shrimp kefta, seasonal lettuce, cucumber, mint, carrot, red onion, lime, nước
chấm, peanut coconut dip
Grilled local stone fruit, burrata, culatello, white balsamic marinade

2nd COURSE

(choice of one of the following)

Spaghetti alle vongole, clams, lemon, heirloom tomato, sicilian caper, parsley
Mafaldine, yellowfoot mushrooms, brown butter/parmesan fondue, spring chives &
blossoms
Braised beef cheek, guajillo tomatillo salsa, seasonal pickles, grilled avocado, morrocan
baghrir

Entrée upgrade

Koji/balsamic marinated hanger steak, rissole asparagus, pesto, risotto croquettes,
black olive jus +\$15

3rd COURSE

(choice of one of the following)

Hazelnut and miso chocolate bar, figs, kumquats, candied ginger, hazelnut crémeux,
caramel
Basque cheesecake, charcoal biscotti, yogurt sorbet, yuzu gelée, burnt charcoal
meringue, sorrel