

## PRIX FIXE DINNER

### FIRST

#### KUMAMOTO OYSTERS

*with marinated salmon roe, smoked potato cream, dill oil and croutons*

#### TAYLOR BAY SCALLOPS

*with sturgeon caviar, lily bulb salad, celery-yuzu juice and mango mustard sorbet*

#### HERRING SAMPLER

*with necessary accessories: carlsberg beer and aquavit*

#### SALMON PLATE

*with seared gravlax, spiced smoked salmon, espresso mustard sauce and goat cheese ice cream*

#### LOBSTER ROLL

*with yellow tomatoes, arugula, pistachio-lemon yogurt and ginger ale granite*

#### SEAFOOD SALAD

*with smoked avocado, grapefruit and cucumber foam*

#### WARM CUCUMBER SOUP

*with marinated sardines, wagyu tongue, goat cheese and porcini mushroom oil*

#### FOIE GRAS GANACHE

*with duck pastrami, pickled melon, mint-yogurt sorbet and black pepper gastrix*

#### ROMAINE AND ARUGULA SALAD

*with beets, kumquats, sheep's milk cheese and apples*

#### WAGYU CARPACCIO

*with truffle taro root puree, green papaya salad and shrimp mushroom broth*

#### SEARED SQUAB

*with asian pear, jicama, coconut cream and Port Wine-Thai basil reduction*

CALIFORNIA ESTATE OSETRA CAVIAR WITH KING SALMON TARTAR,  
LIME LEAF CRÈME FRAICHE AND SUNCHOKE DILL PANCAKES  
FLIGHT OF AQUAVIT 85.00



### SECOND

#### BLACK SEA BASS AND MONKFISH LIVER

*with roasted sunchokes, croutons, wine sauce and lemon*

#### BRIOCHE WRAPPED SALMON

*with romaine-asparagus salad, salsify fries and porcini mushroom ketchup*

#### RARE SEARED TUNA AND SCALLOPS

*with bean ragout, white anchovy-spinach puree, orange foam and trumpet royale mushroom*

#### HOT SMOKED ARCTIC CHAR

*with salsify puree, geoduck clam, truffle-asparagus salad and apple horseradish broth*

#### SAUTEED SKATE AND LANGOUSTINE

*with chorizo, napa sour kraut, potato aioli sauce and broccoli puree*

#### SEAFOOD STEW

*with lobster, scallop, shrimp, smoked salmon in saffron crown dill broth*

#### BLACK BARLEY RISOTTO

*with black truffles, chanterelles, coffee foam and warm tomato salad*

#### POACHED LAMB LOIN

*with mushroom ragout, smoked lamb tongue, mint jus and rhutabaga puree*

#### LEMON CURED DUCK BREAST

*with potato-braised duck leg hash, walnut vinaigrette, duck egg and glögg sauce*

#### N.Y. STRIP AND SHORT RIBS

*with nettle squash tart, citrus glazed baby carrots, pearl onions and chocolate sauce*

#### SPICE RUBBED VENISON LOIN

*with fennel, caramelized ginger, star anise broth and apple celery root puree*

THREE COURSES 75.00

PLEASE REFRAIN FROM CELL-PHONE USAGE IN THE DINING ROOM