

SEX IN THE SEA

February 11, 2016

Chef Scott Peterson – Fine & Rare

Guest: Marah Hardt

OYSTERS

pink peppercorn mignonette, preserved meyer lemon, jalapeño powder/oil

CAVIAR

slow cooked egg, endive, red frill mustard greens, toasted pumpkin seeds, vadouvan vinaigrette, pickled mustard seeds, buttered brioche croutons

CALAMARI

calamari escabeche, grilled tubes, fried tentacles, charred peppers and pearl onions, marjoram and basil, nori powder

KING SALMON

seared king salmon, fish skin chicharrones, crispy brussels leaves, roasted tokyo turnips, cauliflower couscous, silky lobster-uni nage (poured tableside)

DESSERT

panna cotta, burnt genoise, candied kumquats, sparkling spumante foam, sea salt, micro tarragon