

Proposed Bond Day Tasting Menu

10/4/13 - 10/5/13

Amuse Bouche

“Pussy Galore”

An assortment of Mini Tacos in Wonton shells

Beef Tartare with Red Onion Salsa

Slow-cooked Octopus with Melon, Green Olive & Basil

Tomato Confit and Artichoke with Fresh Herbs and Olive Oil

1st course

Tuna Carpaccio

Fennel Marmalade, Green Olive Puree, Grilled Lemon

2nd Course

“Kissy Suzuki”

Charred Asparagus

Red Miso Vinaigrette, Shaved Raw Asparagus, Yuzu Sorbet

3rd Course

Fillet of Dover Sole Meuniere

Parmentier Potatoes, Wilted Baby Spinach, Brown Butter, Lemon

4th Course

Contessa Teresa di Vincenzo

Veal Scallopini Milano

Mushroom, Leek, Chianti Jus

Pre-Dessert

Chef’s Daily Preparation

Dessert

Domino Derval

Domino Cake

Almond Sponge, Fresh Raspberries, Vanilla Mousse