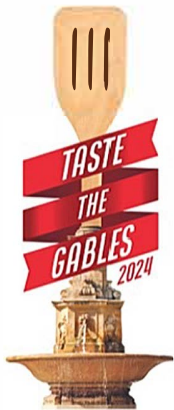


TASTE THE GABLES TASTING MENU

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75 PP * REQUIRES WHOLE TABLE PARTICIPATION
6PM-9:00 PM
TUESDAY THROUGH THURSDAY
50 PP WINE PAIRING

Dadinho de Tapioca	xo sauce & bonito
Heirloom Corn Arepa	lobster & roe
Florida Tomatoes	smoked tomatoes, kiwi & agua diablo
Big Eye Tuna & Beets	herb chutney, macadamia nuts & white ponzu
Txistorra Bao	basque sausage & egg yolk jam, potato furikake, pineapple jam & dashi aioli
Wonton In Brodo	berkshire pork & shoyu parm broth
Koshihikari Rice	summer black truffle & oyster mushroom conserva, pine nuts & thai basil soubise
Miso Black Cod	moromi miso & saffron pil pil
Mango Sorbet	everyone's mangos & white chocolate namelaka, meringue & brown butter crumble



 **MICHELIN 2024**

20 % Service Charge Added To All Checks

Consuming raw & undercooked products will increase the risk of food borne illness

We support : Natoora and their national farmer connection, Superior Superfoods, Oori Bakeshop, Niman Ranch, Mishima Reserve, E-Fish Co and their efforts for sustainably raised seafood and other small farmers and producers.