

NAVIO

Tsar Nicoulai Caviar D, E, G, F

Ahi Tuna Loin Escabeche F

Mushroom Consommé D

HAMACHI CRUDO F

Fuyu Persimmon | Purple Shiso | Fresno Chile

BLACK TRUMPET AGNOLOTTI D, E, F

Poached Pear | Kabocha Squash | Brown Butter

SPOT PRAWN D, F, SF

Parsnip, Américaine, Tsar Nicoulai Caviar

PACIFIC GROUPER D, F

Verjus Beurre Monté | Burnt Japanese Leeks | Celery Root

LIBERTY DUCK BREAST D

Sunchoke | Quince | Radicchio

BUÑUELO D, E, G

Mexican “Hot” Chocolate | Cinnamon Sugar

PUMPKIN D, E, G

HMB Pumpkin Crèmeux | Blood Orange | Tonka Bean Crème Fraîche

MIGNARDISES

Full Table Participation Required

Chef's Tasting Menu 195
+ Wine Pairing 165

*Contains: (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (N) Nuts, (SF) Shellfish, (TN) Tree Nut, (S) Soy, (SS) Sesame
Consuming Raw Or Undercooked Meats, Poultry, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness.
A 20% Gratuity Will Be Added To The Check For Parties Of Six Or More. Prices Exclude 9.875 % Sales Tax.*