

## O' BY CLAUDE LE TOHIC

### WINTER TASTING MENU

SAMPLE MENU, SUBJECT TO CHANGE

#### AMUSE BOUCHE

POMEGRANATE GAZPACHO, MARMALADE OF CHARCOAL-ROASTED BEETS, HERB SALAD

#### SEAFOOD SALAD

SCALLOP, UNI AND SHELLFISH, DASHI GELÉE, OLIVE OIL AND SEASONAL VEGETABLES

#### CARAMELIZED BLACK COD

LEMONGRASS OIL, CAULIFLOWER, SEAWEED BUTTER

#### ROASTED VEAL CHOP

SWEET BREAD AND PORCINI, SQUASH, CREAMY SEMOLINA, NATURAL JUS

OR

#### KAGAWA WAGYU RIBEYE

MATSUTAKES IN DAIKON RAVIOLI, HORSERADISH TUILE, MUSHROOM JUS  
*(\$110 SUPPLEMENT)*

#### EXOTIC PINEAPPLE

SILKY COCONUT MILK, RUM EMULSION, FROZEN PINEAPPLE, PASSION FRUIT

#### MIGNARDISES CART

MENU 185

CHEESE CART 30

STANDARD PAIRING 115

GRAND PAIRING 250

A 20% service charge will be added to all food and beverages

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions