

\$95 DINNER MENU
Hau Tree
Private Dining Room

FIRST

salmon tartare crisps
harissa, celery root, raisin

SECOND

ancient grain greek salad
mixed grains, lemon tahini, tomatoes, cucumbers, and goats's feta

THIRD

-guest choice of-

new york strip loin steak
shichimi, horseradish potato gratin, broccoli puree

ginger scallion steamed fish
market fish, mushroom congee, broccolini

DESSERT

-guest choice of-

toasted coconut cake
vanilla, rum, valrhona opalys

yuzu tart
crème fraîche, almond crust

\$125 DINNER MENU
Hau Tree
Private Dining Room

FIRST

ahi tataki
pineapple relish

SECOND

miso roasted eggplant
whipped tofu, roasted shimeji mushrooms, crispy shallots, grilled romaine hearts

THIRD

ancient grain greek salad
mixed grains, lemon tahini, tomatoes, cucumbers, and goats's feta

FOURTH

-guest choice of-

glazed king salmon
crispy quinoa crust, red vein sorrel foam, asparagus

new york strip loin steak
shichimi, horseradish potato gratin, broccoli puree

spring risotto
dinosaur kale, parmesan tuile,
snap pea, garlic pea foam

DESSERT

toasted coconut cake
vanilla, rum, valrhona opalys