

\$90 DINNER MENU
Hau Tree
Private Dining Room

FIRST

salmon tartare crisps
harissa, celery root, raisin

SECOND

baby kale and spinach salad
green goddess, pomegranate, gorgonzola, almond

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

hamachi crudo
tomato ponzu, pickled radish, trout roe

SECOND

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

THIRD

baby kale and spinach salad
green goddess, pomegranate, gorgonzola, almond

FOURTH

-guest choice of-

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

seared maine scallops
watermelon radish, jalapeno, apple, celery root puree, yuzu dashi, shiso oil

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

DESSERT

-guest choice of-

toasted coconut cake
vanilla, rum, valrhona opalys

yuzu tart
crème fraîche, almond crust