

# A D D I S O N

## **Tepache**

### **Delicacy**

Oyster, Horseradish, Smoked Roe, Green Apple

### **Prelude**

Sake Cured Kanpachi « Nigiri »

Sage Hill Ranch Garden Greens

Spanish Anchovies, Potato, Wild Arugula, Meyer Lemon Jam

Chicken Liver Churro, Bitter Chocolate

### **Seasonal Selections**

Kanpachi Sashimi, Preserved Pear, Kiwi, Pichuberry-Ponzu

Shellfish Chawanmushi, Broccoli, Bok Choy, Celtuce

Regiis Ova Reserve Caviar, Koshihikari Rice, Smoked Sabayon, Sesame

Malt Vinegar Crisps, Burnt Onion Dip, Dill Relish

Splendid Alfonsino, Flavors of Winter, Clam Butter

Sourdough Bread, Goat's Milk, Browned Honey Butter

Tom Kha Goong, Sweet and Sour Fowl, King Crab, Swarnadwipa

Squab Yakitori, Peanut-Miso, Pickles, Purple Daikon

Yuzu Custard, Mint, Ceremonial Matcha

### **Sweet Treats**

Cocoa Crunch, Mezcal, Passion Fruit, Toasted Fluff

Berry-Beet Tartelette, Verjus, Vanilla

Bitter Chocolate Wafer, Pistachio, Sour Cherry Jam

Caramelized Honey Bonbon, Almonds, Ginger, Rosemary

Tres Leches

CHEF WILLIAM BRADLEY