



AI SOLITO POSTO
CHEF ADAM RIOS

PROSCUITTO AND MELON

Market Melons/ Cantaloupe Basil Gelee/ Crispy Proscuitto

BRENTWOOD CORN GNOCCHI

Brown Butter/ Fresh Corn / Sage

DEEP FRIED LASAGNA

Pomodoro/ Pecorino/ Basil Oil

ADAM'S TIRAMISU

Coffee/ Marsala/ Mascarpone



ADA'S WINE BAR
CHEF JACKSON STAMPER

COMPRESSED WATERMELON
Herb Infused Strawberry Consommé'

GRILLED SPANISH OCTOPUS SKEWER
House Made Mole Negro

IBIRICO CHORIZO GRILLED CHEESE
Summer Tomato Gazpacho

LEMON AND THYME SUMMER TRIFLE
Lemon Curd/ Cake/ Market Berries

THE
ARISTOCRAT

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CHEF DYLAN JOBSZ

CHICKEN LIVER MILLE FUILLE

**Layered Caramelized Puff Pastry/
Chicken Liver Mousse/ Hazelnuts**

SMOKED SALMON CREPE CAKE

**Osetra Caviar/ Brown Butter Crepes/
Traditional Caviar Garnishes**

BLOOD SAUSAGE FUILLE DE BRICK

Onion Soubise/ Caramelized Apple/ Thyme

PISTACHIO AND RHUBARB MOUSSE

Vanilla Lime Rhubarb Jam/ Crispy Rhubarb



ESTHER'S KITCHEN
CHEF STEPHEN LEE

TUNA CRUDO

Market Tomatoes/ Corriander/ Lemon Verbena+Basil

BABY ARTICHOKES ALA GIUDIA

Anchovy/ Garlic/ Chili

DUCK RAVIOLI

Braised Duck/ Red Wine/ Pecorino

PLUM PANNA COTTA

Crushed Plums/ Strussel/ Pasubio Gellee