

# *Chef Tamasang's Trust Menu*

## *9.26.2024*

### **Crab & Coconut**

Curry | Jumbo Crab | Coconut Sorbet

### **Shitake & Egg**

Maggi | Morales | Shiitake | Leeks

### **Tagliatelle & Truffle**

Heirloom Tomatoes | Black Garlic | Truffle

### **Butler's Tour**

Tomatoes | Charred Peaches | Arugula | Bell  
Peppers | BlackBerry Molasses

### **Lobster & Farro**

Grapefruit | Chardonnay | Spinach

### **Taro**

Black Garlic | Ginger | Palm | Truffle

### **Halibut**

Peach Gastrique | Serrano Asparagus | Mushroom Soy

### **Creme Brulee**

Coconut | Blueberries | Maple

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### ***Please Select One***

Wine Pairing

3oz wine tasting for each course

Bottle of Wine

Two glasses of wine per person or one bottle per couple

Cocktails

Choice of two cocktails from the bar