

MAY 2024 5 COURSE TASTING MENU

Amuse-boucheron kushiyaki_miso focaccia, togarashi honey, leek fondue

1

hotate nigiri_teriyaki glazed scallop, oyster mayo, daikon, ikura, finger lime, scallion

Chardonnay Diatom Santa Barbara, CA (unoaked) 2022

2

katsu sando_iberico presa, karashi mayo, onsen tamago, caviar

Champagne Voirin-Jumel 'Brut Blanc de Blancs' 1er Cru Champagne, FR MV (chardonnay)

3

steelhead trout_littleneck clams, brussels sprouts, yuzu kosho kimizu, artichoke

Gewürtztraminer Gundlach Bundschu Sonoma, CA 2021

4

sansho crusted hanger steak_smoked beef bone taré, boniato, gooseberry relish, zucchini

Aglianico Sanpaolo Taurasi, Campania, IT 2016

5

spring gyoza_strawberry + mango filling, banana yogurt chips, adzuki bean crumble, lychee-kiwi sorbet

Port Penfolds 'Grandfather Rare' 20 Year Tawny

Barossa, AU

5 course dinner_95

optional wine pairing_55 (3 oz pours)

Executive Chef Ian Merryman / Pastry Chef Andrea Morales

edison

MAY 2024

***CONSUMER ADVISORY:** Consuming raw or undercooked meats|poultry|seafood|shellfish|or eggs may increase your risk of foodborne illness|especially if you have certain medical conditions. **Section 3-603.11|FDA Food Code**

****CONSUMER INFORMATION:** If you have chronic illness of the liver|stomach or blood or have immune disorders|you are at greater risk of serious illness from raw oysters|and should eat oysters fully cooked. If unsure of your risk|consult a physician. **Section 61C-4.010(8)|Florida Administrative Code**

FOOD ALLERGIES: Before placing your order|please inform your server if you or a person in your party has a food allergy.

AUTOMATIC GRATUITY: For parties of 6 or more an automatic gratuity of 20% will be applied to the bill. **FL Statutes 509.214**