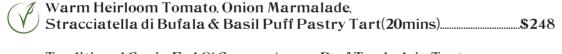
SOMM AUTUMN MENU

Nordag fresh still & sparkling water at \$40 per person

DITES	
Freshly Shucked Oyster on Ice with Lemon & Sauce Mignonette3pcs/\$278	6pcs/\$548
Dehesa Lomo de Bellota & Green Castelvetrano Olives from Trapani, Sicily	\$138
Deviled 'KIN" Egg with King Crab Mayonnaise & Royal Cristal Caviar (10g)	\$398
Preserved Black Winter Truffle & Salers Cheese Toasted Sourdough Sandwich	\$258
Grain Fed O' Connor Angus Beef Short Rib 'Charsiu' with Shishito Pepper	\$188
Grilled Octopus Skewer with Fermented Bell Pepper & Sichuan Pepper Romesco Sauce	\$148
Aka Uni "French Toast" (20g Uni) & S & S & S & S & S & S & S & S & S &	\$2 88

STARTERS



Traditional Grain Fed O' Connor Angus Beef Tenderloin Tartare with Green Leaves, Trumpet Zucchini & Sherry & Preserved Black Truffle Dressing.....

Smoked Katsuo Tataki with Sansho. Salt Baked Heirloom Beetroot Ginger & Blood Orange Ponzu

French Bouchot Mussels cooked in Amontillado. White Miso & Uni Butter Sauce.....

Pan Fried Duck Foie Gras with Ouince. Sorrento Lemon. Chicken Jus with Vin Jaune.....\$298

* Dishes can be adapted for vegans







\$298