



VOLENDAM

Grain

SESAME CHALLAH LOAF, POPPY SEED BRAIDS
plain butter, coconut butter, Thai red curry butter,
blueberry thyme butter

Amuse - Bouche

ASIAN WAGYU STEAK TARTARE*
soy-mirin marinated egg yolk, nashi pear, tempura basil
SMOKED CHAMPAGNE COCKTAIL

Seafood Starter

BUTTER POACHED LOBSTER TAIL,
LEMONGRASS COCONUT FOAM
vanilla, champagne, orange

PERRIER- JOUET GRAND BRUT, CHAMPAGNE FRANCE

Pasta

SPINACH RICOTTA Malfatti
truffle garlic butter, shaved seasonal black truffle,
Parmesan foam

DANZANTE PINOT GRIGIO, DELLE VENEZIE, ITALY

Granita

SOUR CHERRY GRANITA
vanilla lemon sorbet

Main

CANNON OF SMOKED LAMB, PISTACHIO CRUST*
date purée, lamb jus, Mediterranean vegetables

*RIDGE THREE VALLEYS RED BLEND, SONOMA COUNTY CALI-
FORNIA*

Cheese

ARTISAN CHEESE
fruit relish

SELECTION OF PORT AND AMARI

Dessert

HONEY CREMIEUX, LEMON CURD
bergamot gel, honeycomb tuile, lavender honey