



CULTURA

TASTING MENU

\$125

Wine pairing available upon request - \$45

first

Eric's larder service + selection of goodies from our fermentation chamber

second

Bread service

third

Choice of one of the following selections:

Red snapper + uni + sticky rice + kimchi + egg + gochujang

Mortadella + pistachio + Calabrian chili + ricotta

Root vegetable panna cotta + Jonah Crab + Vaudavon curry +
brown butter + tamarind

Koji cured Bresaola + truffles + onion grass + Rocket's Robiola crackers

fourth

Choice of one of the following selections:

Scallop schnitzel + fennel + pear + berbere + almond

Smoked pork belly pibil + salsa macha + Zapoteca beans + fried epazote

Hay roasted carrots + Three Graces goat cheese + black garlic soubise + pistachio

Fermented black bean and tofu agnolotti, char siu octopus, J. Chong chili oil, Dashi

fifth

Choice of one of the following selections:

Cauliflower + barley risotto + almond cream + fresno chili

Kerala beef cheek curry + Raita + black garlic naan + bone marrow ghee

Vension loin + smoked Maitake + sweet potato and miso butter + elderberry molasses

Blue Fin Tuna + fermented jalapeno honey + puffed rice + Jangajji

sixth

Austrian Linzer cookie

seventh

Choice of one of the following selections:

Kabocha squash + coconut and pandam custard + gula syrup + 5 spice peanuts

Koji barley white ice cream + rose orange shortbread + fennel caramel

Ginger Snap Trifle + smoked marshmallow + red wine gelée + miso whipped
cream + blackened hazelnuts