



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

Duck & rabbit pâté + fois gras + rhubarb gelée + pickled spring onion

Root vegetable panna cotta + Jonah crab + Vadouvan 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

Stinging nettle gnudi + pork & rabbit polpette + pecorino broth + spring greens

fifth

Choice of one of the following selections:

Cauliflower + barley risotto + almond cream + fresno chili

Apple Brandy Farms flat iron steak + kohlrabi frites + peas + fava + mint + bordelaise

Rabbit saddle + morrels + white asparagus + fiddlehead fern

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

sixth

Austrian Linzer cookie

seventh

Choice of one of the following selections:

Beet entremet + pistachio + chocolate ganache + pink peppercorn tuile + balsamic glaze

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

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