

# STUBBORN SEED

BY JEREMY FORD

**\$70 PER PERSON**

## **FIRST COURSE • STARTER**

*(please select one)*

### **Warm Marinated Olives**

mint poblano pesto, iberico ham, sourdough toast

### **Cacio e Pepe Cheesy Puffs**

bread & butter pickles

### **Little Gem Lettuces**

snow peas, citrus parmesan dressing, sourdough, soft herbs

## **SECOND COURSE • ENTRÉE**

*(please select one)*

### **JJ's Guilty Pleasure Burger**

double wagyu onion smash burger, smoked beef bacon, American cheese, crispy onions, beefy crave sauce, herb bravas

### **Truffle Organic Chicken**

pomme purée, baby turnips, natural jus

### **Ember Grilled Branzino**

brown butter piccata, hazelnuts, soft herb and tomato mélange

### **Charred Cauliflower**

tahini cashew purée, sesame chili crisp, furikake, torn herbs

## **THIRD COURSE • DESSERT**

*(please select one)*

### **Snickerdoodle Cookie**

toasted barley ice cream

### **Strawberry Meingue**

poppy seed cake, calamansi curd, strawberry mint sorbetto

# KUSA 水 NORI 中庭

DINNER - \$90

## FIRST COURSE

*(please select one)*

### Chilled Hokkaido Uni Chawanmushi

Savory sea urchin egg custard, snow crab, smoked trout roe

### Sweet Shrimp Toast & Miso Cream Corn Soup

Dynamite aioli, miso summer corn crèmeux

## SECOND COURSE

*(please select one)*

### Tempura Squash Blossoms

Crispy king crab stuffed squash blossoms, sudachi emulsion, tentsuyu sauce

### Madai Usuzukuri

Konbu marinated tai snapper sashimi, heirloom tomato mosaic, shiro ponzu, yuzu oil

### Tokushima Wagyu Mitsubishi Beef Carpaccio

Gold A5 Japanese Wagyu tenderloin, Kusa Nori signature accoutrements

## THIRD COURSE

*(please select one)*

### Kusa Nori Moriwase Experience

Four-star makimono, seasonal sashimi & nigiri, osumashi broth

### Seafood Kami Nabe

Maine lobster, king crab, Hokkaido scallop, sea bass, green-lipped mussels, surf clam tiger shrimp, calamari, tomato dashi broth

### Blackhawk Wagyu Filet & Seasonal Black Truffle

5 oz domestic Wagyu beef filet, miso yakiniku sauce

## FOURTH COURSE

*(please select one)*

### Kakigori "Japanese Shaved Ice"

Harry's Berries Strawberries, mochi bites, calpico, condensed milk

### Cherry Matcha Tart

Plum sake macerated cherries, white chocolate green tea ganache



**\$80 PER PERSON**

**FIRST COURSE**

**Crispy Spring Roll**

**SECOND COURSE**

*(please select one)*

**Crab Meat Corn Soup**

Crab Meat, Creamed Corn, Eggs, Chicken Broth

**Westlake Beef Style soup**

Minced Beef, Morel Mushroom, Chicken Broth

**THIRD COURSE**

*(please select one)*

**BBQ Beef Short Ribs**

Beef Short Ribs, White Onion, Red Pepper, Dry Chili, Lettuce, Sesame Seed

**X O Shrimp**

Shrimp, Asparagus, Red Pepper, X O Sauce, Garlic, Ginger, Shallot

**FOURTH COURSE**

*(please select one)*

**Vegetable Fried Rice**

Broccoli, Corn, Mushroom, Eggs, Scallion

**Wok-Fried Chicken Lo Mein**

Chicken, Eggs, Egg Noodle, Green Pepper, Red Pepper, Celery, Bean Sprout, Yellow Chive

**FIFTH COURSE**

**Tropical Mousse**

Piña Colada Mousse, Pineapple Compote Brunoises, Macadamia Nut Crumble



**\$40 PER PERSON**

**FIRST COURSE**

*(please select one)*

**ROASTED TOMATO SOUP**

Vegan based roasted tomato onion soup, basil oil,  
brioche grilled cheese toast

**PAUL'S ENDIVE SALAD**

Golden Belgian endive, green apple, toasted walnuts,  
chervil, honey-citron vinaigrette

**SECOND COURSE**

*(please select one)*

**PETIT STEAK FRITES**

8oz Wanderer grass-fed bavette steak, pomme frites, béarnaise

**KING SALMON FILLET**

Brown butter lemon, caper, tomatoes, broccolini, fresh herbs

**SPAGHETTI ALLA NERANO**

Spaghetti, zucchini & squash, squash blossoms, pecorino Romano, olive oil

**THIRD COURSE**

*(please select one)*

**WARM KOROVA COOKIE**

double-chocolate sablé-style cookie with chocolate chips,  
served warm with vanilla bean gelato



## **\$70 PER PERSON**

### **FIRST COURSE**

*(please select one)*

#### **1 CHOICE BOARD**

Honey goat gouda, Brooklyn Salame, Petit Basque

### **SECOND COURSE**

*(please select one)*

#### **ARTICHOKE HUMMUS**

Herb artichoke hummus, crispy baby artichokes & pea falafel, garlic confit, wood oven roasted pita, lemon herb oil

#### **PAUL'S ENDIVE SALAD**

Golden Belgian endive, green apple, toasted walnuts

### **THIRD COURSE**

*(please select one)*

#### **HALIBUT FILLET**

Mochi rice cake, squash ribbon, yuzu lemon basil sauce

#### **BEEF FILLET 6OZ IOWA PRIME (+\$20)**

Mushroom bordelaise, smashed potato

#### **TRUFFLE GNOCCHI**

Parmesan, ricotta gnocchi, mushroom medley, black truffle

### **FOURTH COURSE**

#### **PROFITEROLE PISTACHIO**

Pistachio cream profiterole, vanilla gelato

# ¡VIVA!

by RAY GARCIA

## \$70 PER PERSON

### FIRST COURSE

*(please select one)*

#### CÓCTEL DE CAMARÓN

Shrimp, Clamato, Cucumber, Avocado, Serrano

#### TAQUITOS

Braised Beef Short Rib, Pico de Gallo, Cheese

#### CAESAR SALAD\*

Romaine, Croutons, Parmesan, Lemon, Caesar Dressing

### SECOND COURSE

*(please select one)*

#### CADILLAC FAJITAS\*

Skirt Steak, Onions, Peppers, King Trumpet Mushrooms,  
Refried Beans, Arroz, Flour Tortillas, Grand Marnier

#### SALMÓN

King Salmon, Wood Fired Vegetables, Spanish Chorizo, Crema

#### POLLO ROSTIZA

Half Chicken, Arroz, Roasted Carrots, Ginger Sofrito

### THIRD COURSE

*(please select one)*

#### CHURROS

Cinnamon Sugar, Chocolate Sauce

#### TRES LECHES CAKE

Meringue, Macadamia Nuts, Tres Leches Sauce

# FUHU

\$70

## FIRST COURSE

*(Please select one)*

### Watermelon Poke Salad

compressed watermelon, wakame seaweed, baby gem,  
hearts of palm, Ko Olina poke sauce

### Crab Spring Roll

kaffir lime lemongrass infused blue crab,  
Thai basil mint coriander, aromatic peanut sauce

### FUHU Thai Jerky

secret marinade Angus beef, housemade nam jim jaew dipping sauce

## SECOND COURSE

*(Please select one)*

### Panang Crispy Duck

crispy battered duck breast, coconut red curry sauce,  
baby peppers, Thai eggplant, jasmine rice

### Tiger Wagyu Fried Rice

Japanese Wagyu beef, sunny up jidori egg,  
shitake mushroom, carrot, Tamaki rice

### Seafood Drunken Noodles

lobster, scallop, king crab, sea bass, green-lipped mussels,  
shrimp, calamari, wide flat rice noodle, savory umami sauce

## THIRD COURSE

*(Please select one)*

### Panthera Sweets

molten chocolate cake, green tea gelato, vanilla wafer

### Mango Sticky Rice

Ataulfo mango, jackfruit pandan ube sticky rice, sweet coconut sauce

# CROSSROADS

KITCHEN

**DINNER - \$65**

## **FIRST COURSE**

*(please select one)*

**Impossible Cigars**

**Stuffed Zucchini Blossoms**

**Figs & Feta**

**Caesar Salad**

## **SECOND COURSE**

*(please select one)*

**Spicy Rigatoni Vodka**

**Cacio e Pepe**

**Fusili Pesto**

## **THIRD COURSE**

**Chef's Selection**