THE MODERN

EXAMPLE MENU

FIRST COURSE

FRESH SEAFOOD PLATTER
many accoutrements | dry ice

SECOND COURSE

POACHED PACIFIC COD
“clam chowder” | pork belly | celery | dill oil | sourdough

THIRD COURSE

WAGYU STRIP STEAK
blue cheese mousse | black garlic molasses | shoyu mushroom

FOURTH COURSE

CREME BRULEE CHEESECAKE
raspberry foam | lemon

LS CHEFS