

FISHTALES

a 'wave to table' omakase experience prepared by
chefs Dario Mar & Carlos Ayala

JULY 12th, 2024

Guest Name

Bluefin Tuna 'Jelly'

kinpaku, yuzu ponzu, ikura

Nicolas Feuillatte, Brut, Champagne, FR NV

Japanese Red Snapper Tiradito

mango, japones pepper vinaigrette, red onion

Cakebread, Chardonnay, Napa Valley, CA 2022

Blue Lobster Ceviche

imperial caviar, lobster foam, avocado

Cloudy Bay, Sauvignon Blanc, Marlborough, NZ 2022

Soft Shell Crab Piccata

lemon, black garlic, caper berries

Louis Latour, Pouilly Fuisse, Burgundy, FR 2020

Hokkiado Scallop

pancetta, herb spaetzle, heirloom tomato, roasted corn

Canard Vineyard, Red Zinfandel, Napa Valley, CA 2016

Spaghetti Al Nero Di Seppia

california uni, shisho lime butter, nori, ora king salmon caviar

Goldeneye Pinot Noir, Anderson Valley, CA 2021

Linguine Con Vongole

little neck clams, verdicchio, fresno pepper, summer truffle

Catena Alta, Malbec, Mendoza, ARG 2020

Pla Nueng Manao

thai style steamed branzino, chili lime sauce, scallion,

lemongrass, chinese celery

Etude, Carneros Estate, Pinot Noir, CA 2019

'Final Hook'

nutella & peanut butter namelaka, strawberry compote,

sea moss, coral tuile

Taylor Fladgate 20 Year Tawny Port