



Luncheon Menu

🌿 Chef Kunio Tokuoka 🌿

Appetizer Course

KOMBU BROTH-SIMMERED BEEF SHABU-SHABU WITH RED PEPPER DIPPING SAUCE

SEARED JAPANESE SPINY LOBSTER WITH TOSA VINEGAR GELÉE,
FRIED RICE GRAINS, GINGER AND BONITO

BROTH-SIMMERED ONIONS WITH CHICKEN AND PICKLED PLUM GELÉE,
SEAWEED, SHISO AND SESAME

CUBED POTATO FRITES WITH SALT-PICKLED VEGETABLES

STEAMED SAVORY EGG CUSTARD WITH JAPANESE PEPPER LEAF BUD,
SMOKED CHICKEN MOUSSE AND PARMESAN

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🌿 Chef Hiro Sone 🌿

Salad

GINGER-POACHED GEORGIA SHRIMP AND WATERMELON SALAD WITH
LEMONGRASS VINAIGRETTE

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🌿 Chef Thomas Keller 🌿

Entrée

RIB-EYE OF ELYSIAN FIELDS FARM LAMB "CUIT SOUS VIDE"
WITH "CONFIT BYALDI," ROASTED FENNEL AND PICKLED SHALLOT SAUCE

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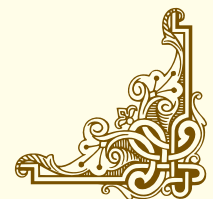
Dessert

VANILLA MARSCARPONE CHEESECAKE WITH A STRAWBERRY-ROSEMARY REDUCTION

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Wines

LUDWIG RIESLING, 2006
HANDLEY CHARDONNAY, 2006
PHILIPPE-LORRAINE CABERNET SAUVIGNON, 2002



New Frontiers of Taste
UMAMI SYMPOSIUM