

2 course • 120 | 3 course • 140 | 4 course • 165



BREAD & DASHI

Ginger Dashi
yuzu oil

Japanese Milk Bread
Hokkaido milk | amazake | smoked olive oil

Fabrizio Sourdough
house made cultured butter

SMALL PLATES

Hokkaido Corn
stracciatella | adzuki beans | szechuan

Dali Cobb Salad
smoked egg | confit chicken | dill

Grilled Eggplant
calabrian chili | mint | olives

Wagyu Tartare
bone marrow | shiso | wasabi

LARGE PLATES

Calamarata Pasta
spicy n'duja | smoked tomato | miso ricotta

Seabass
bouillabaisse | saffron potatoes | rouille tasty paste

Veal Short Rib Katsu
pico de gallo | dali sriracha | ramson capers

Chicken Rouge
fermented kohlrabi | wild garlic | smoked butter



DESSERTS

Basque Cheesecake
Japanese mandarin

Dark Chocolate & Marshmallow
cocoa nib mousse | walnut | sesame

Hokkaido Milk Gelato
cherry | candied black truffle | dark chocolate

Matcha Softie
pistachio | wafer | crystalized chestnut



Maison
Dali