



# A TASTE OF THE SEA

CHEF ROBERT OBST

WENESDAY, MAY 27, 2026 | 6 P.M.  
\$125 PER GUEST  
(INCLUDES TAX AND SERVICE CHARGE)

*Amuse:*

**FOIE GRAS TARTLET**

blueberry gastrique, dulce, wild herbs

*First*

**LIVE SCALLOP**

lobster butter, caviar, mangalista ham jus

*Second*

**KANPACHI CEVICHE**

thai basil, cilantro, cucumber, aji, lime

*Third*

**GRILLED PRAWN**

bang island mussels, chorizo, chardonay, shrimp broth, grilled sourdough

*Fourth*

**NORI CRUSTED HALIBUT**

shrimp mousse, smoked trout roe, dashi, oyster mushroom, baby bok choy

*Fifth*

**YUZU CUSTARD TART**

black lime, starfruit, prickly pear glaze

**FIRE & FORK**

• FINE MEATS & SEAFOOD •