

# OCEAN7

## RESTAURANT

**Executive Chef Jonathan Macdonald**

**Amuse and Welcome “flûtes”**

### THE BEGINNING

#### **Tartlet of Baby Vegetables**

Heirloom Winter Baby Vegetables, Goats Cheese Mousse,  
Confit Garlic, Micro Greens, Fennel Pollen

or

#### **Hokkaido Scallops**

Seared Scallops, Sea Urchin, Finger Lime, Smoked Pear,  
Douglas Fir, Roasted Kelp Butter, Marcona Almonds

or

#### **French Onion Soup - Homage to Paul Bocuse**

Veal Jus, Red Wine, Caramelized Onion,  
Grana Padano Crouton, Honey Grove Puff, Gruyere

### THE MIDDLE

#### **Pacific Salmon @49c**

“Dome Smoked”, Carrot & Beet Cured, Horseradish,  
Northern Divine Caviar, Lacto Fermented Carrot, Fennel

or

#### **24Hr Bison Short Rib**

Smoked Bone Marrow and Jerusalem Artichoke Puree, Parsnips Cooked in  
Earl Grey Tea, Parsley Gel, Seasonal Truffles, Truffled Chocolate Jus

or

#### **Tagliarini with Mycota Foraged Mushrooms and Black Truffle**

Prontissima Tagliarini, Mushroom Duxelle, Black Truffle, Acid Butter,  
Parmigiano Reggiano, Borage Blossoms

### THE INTERLUDE

Kombucha Cleanser

### THE END

#### **Eton Mess**

Vanilla Meringue, Crème Diplomat, Lemon Curd, Seasonal Berries, Edible Flowers

or

#### **Cheesecake**

Manuka Honey, Mango, Almond Crumble, Honeycomb Tuille

or

#### **Café Gourmand**

Tonka Bean Brûlée, Opera Cake, Chocolate Macaron,  
Brownie, Espresso Martini

### THE SURPRISE

\$150 per person - does not include additional beverages, taxes and gratuities