



FOOD AND DRINK

raw/sushi course

select one per person

chili seared albacore tuna/crispy onions/ponzu
hamachi tataki/jalapeno/tomato jam/citrus-garlic butter/scallion
baja shrimp california/tempura shrimp/snow crab/avocado/
cucumber/nori
It's like that/spicy tuna topped roll/baja shrimp california/
sesame sauces/frizzled onions/nori
"yes please"/tempura shrimp/mango/nori/spiced-honey aioli/
glazed walnuts/lettuce
"earth no ocean"/mango/gobo root/mesclun/avocado/
cucumber/miso aioli/soy paper

first course

select one per person

baked ricotta gnudi/fontina/pomodoro
chicken sisig/chicken thigh/sweet chili aioli/chilies/red onion/
duck skin/60 degree egg
crispy brussels sprouts and kale/minced shrimp/
sweet chili vinaigrette/peppers/shallots
"popcorn" shrimp tempura/spicy honey aioli/glazed walnuts
smoked seared sea scallops/pickled tomatoes/chives/
fried capers/celery root puree
caprese/heirloom tomato/cherry tomato/arugula/
fresh mozzarella/micro basil

main course

select one per person

filipino adobo style pork belly/grilled onions
ginger honey braised short rib "pot roast"/rice porridge
scottish salmon/7oz/tomato lemon dressing/zucchini "spaghetti"
jumbo prawns/japanese egg sauce/shiitake rice
argentinean gaucho rib eye steak/8oz/paprika-cumin potatoes/
fried egg/chimichurri

dessert

select one for table

e+o signature carrot cake
mango pudding with tapioca
red velvet molten cake



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