

LIONFISH

MODERN COASTAL CUISINE

SAVOR THE AVE 2024

4 COURSE DINNER | \$195 PER PERSON*

1st Course

CHILLED CORN SOUP

Crab, Cotija, Chive

COMPLIMENTARY WELCOME COCKTAIL

Blood Orange Margarita

Codigo Rosa, Solerno Blood Orange Liquor, Fresh Lime Juice, Spiced Watermelon

2nd Course

NIGIRI TRIO

A5 Wagyu: Garlic Chili, Yuzu, Truffle
Ora King Salmon: Buddha Hand, Daikon, Shiso
Kampachi: Serrano, Finger lime, Thai Basil

SUGGESTED PAIRING

SOTO Super Premium Junmai Daignjo Sake (300ml)

3rd Course

TILEFISH

Celeriac, Radicchio, Charred Scallion, Hakurei Turnip

SUGGESTED PAIRING

2020 Chevalier De La Créé
Knights Templar Cuvée Montagny Premier Cru 2020 6oz

4th Course

CHOCOLATE HAZELNUT MOUSSE CAKE

Salted Caramel, Hazelnut Crumble, Chantilly Cream

SUGGESTED PAIRING

Patron Alto Espresso Martini
Patrón El Alto Tequila, Aquafaba, Fresh Espresso, Trader Vic's Coffee Liqueur, Agave

*20% gratuity not included.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.