



TAMBOURINE ROOM

BY TRISTAN BRANDT

6-COURSE TASTING MENU

215

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AMUSE BOUCHE

TUNA | JALAPEÑO | MISO

TOMATO | HERBS | OLIVE OIL

SCALLOP | CAULIFLOWER | CURRY

COD | SWEET POTATO | GINGER

WAGYU BEEF | TRUFFLE | LEEK

BANANA | CHOCOLATE | CASHEW

PETITS FOURS

SIGNATURES BY TRISTAN BRANDT

Enhancements to your experience

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BEEF TARTARE | CRÈME FRAICHE | CAVIAR 140

PASTA | TRUFFLE | PARMESAN 85

AVAILABLE WINE PAIRING

135