

# TAMBOURINE ROOM

BY TRISTAN BRANDT

## 6-COURSE TASTING MENU

215

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AMUSE BOUCHE

CEVICHE | AVOCADO | MANGO

*Gemischter Satz, Braitenpuechtorff, Lower Austria, Austria, 2021*

BEETROOT | COFFEE | CITRUS

*Grgich Hills Sauvignon Blanc Fume, Napa Valley, United States, 2019*

VEAL | POTATO | TRUFFLE

*Otronia Pinot Noir, Patagonia, Argentina, 2019*

ORA RING SALMON | SORREL | JUNIPER

*Takatenjin Sake Soul of The Sensei, Kakegawa, Shizuoka, Japan*

GUINEA FOWL | PEPPER | EGGPLANT

*Makarounas en Arhi, Cabernet Franc, Paphos, Greece, 2020*

RHUBARB | RASPBERRY | ELDERFLOWER

*Royal Tokaji 5 Puttonyos Aszu, Tokaj, Hungary, 2017*

PETITS FOURS

## SIGNATURES BY TRISTAN BRANDT

*Enhancements to your experience*

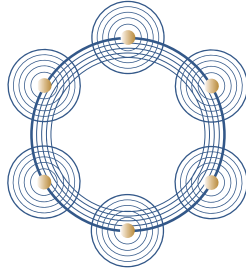
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BEEF TARTARE | CRÈME FRAICHE | CAVIAR 140

PASTA | TRUFFLE | PARMESAN 85

## WINE PAIRING

135



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Embark on a culinary journey with Chef Tristan Brandt. Enjoy this artful tasting menu filled with surprises and storytelling leading to flavorful explorations for a global experience paying homage to the history of the Tambourine Room.

*Chef Tristan Brandt*

*Javier Charlesman, Director of Food & Beverage*

*Timo Steubing, Chef de Cuisine*

*Logan Seibert, Pastry Chef*

*Jessica Zimmerman, Patisserie Sous Chef*

*Alice Santiago, Manager*

*Vladimir Protasov, Chef de Rang*

*Melanie Madrazo, Hostess*

*Brian Ramos-Sanchez, Food Runner*