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*Personalized Dining at Sea*  
*(Sample Menu for \$200/ Person)*



FIRST COURSE



Raw Pacific Oysters, Compressed  
Melon, nori Oil, Bachelor's Button


SECOND COURSE

Wild Mushroom Pave, Crispy leeks,  
Caviar Cream Sauce

MAIN COURSE

King Crab, Kokuho Rose Rice,  
English Peas, Celery Root, Marigold  
Vinaigrette, Nasturtium

DESSERT



Lemon Sponge Cake, Marinated  
Strawberries, Puffed Farro, Bee  
Pollen, Bay Leaf Oil

PRESENTED BY



COASTAL COMFORTS

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