



COLLABORATION DINNER  
02/21/2025

CHEF MARK GRATAMA, ML | CHEF JUAN PEÑA, COA  
CHEF YELITZA MARTINEZ

CRAB

YAKINIKU | PUMPKIN | APPLE | WILD RICE  
CHEF MARK GRATAMA, ML

SQUAB

MUSTARD | CAULIFLOWER | BLACK RADISH  
CHEF JUAN PEÑA, COA

SCALLOPS

STEAK TARTARE | HOLLANDAISE | ONIONS FROM AMSTERDAM | SHALLOT  
CHEF MARK GRATAMA, ML

NEW YORK A5

BLACK GARLIC | SHIMEJI | WHITE ASPARAGUS | FENNEL  
CHEF JUAN PEÑA, COA

RASPBERRY — PASSION

RASPBERRY CUBES | PASSION FRUIT CREAM | ACACIA HONEY  
CHEF YELITZA MARTINEZ

\$195 ++ PER PERSON