

IN - GATE | Anticipation builds before the first movement | Sourdough - Sorghum Butter

IN THE RING | A glimpse of elegant light, precise and full of promise | Alaskan King Crab - Heirloom Tomato - Key West Shrimp - Truffle Husk puppies

WALK | The journey begins with intention, composed and grounded | Fire Roasted Apple - Labneh - Dill

TROT | Rhythm takes hold | Foie Gras Lollipop - St Germain - White Chocolate - Lime

CANTER | Momentum builds, unmistakably powerful | Carolina Gold Rice - Crawfish - Andouille - Sofrito

HALF HALT | A moment to reset, cool and refresh before the final push | Mandarin - Coconut - Ginger - Lemongrass

OPEN STRIDE | Bold, dynamic and impossible to ignore | Hudson Valley Duck - Blackberry Gastrique - Black Trumpet Mushrooms

JUMP | Precision in its most refined form | Japanese A5 Wagyu - Sweet potato - Black Truffle - Port Jus

ROLLBACK | A gentle shift, balanced and controlled | "Ode to Mimollete" - Figs - Granny Smith Apples - Black Truffle

FINAL APPROACH | Subtle guidance into elegance | Strawberry - Valrhona Sativa White Chocolate Mousse - Aged Balsamic - Buttermilk

VICTORY GALLOP | Poised, confident composure at the finish | Canelé - Black Berry Sorbet - Brown Butter Crème Anglaise - Caramel Popcorn

COOL DOWN | The final breath, indulgent and quietly satisfying | Bourbon & Cookie Bonbon

Cristian Viracucha - Chef de Cuisine

Alberto Febo - Executive Pastry Chef

Cá del Bosco - "Cuvée Prestige" - Extra Brut - Franciacorta - NV

Trimbach - Reserve - Pinot Gris - Alsace - 17

Eleonor Estate - "Centorri" - Moscato d Pavia - NV

López de Heredia Viña Tondonia - Reserva - Tempranillo - Rioja - 11

Domaine Henri Gouges - Clos des Porrets St. Georges - Burgundy - 22

Robert Mondavi - Cabernet Sauvignon - Napa Valley - 21

Taylor Fladgate - 20 YO

Lanson - "Le Rosé - Création" - Champagne - Brut Rose - NV

Petar Kocman - Sommelier