



MAY

WELCOME BITES

Course One

BILLI BI SOUP

potato, wild leek, smoked P.E.I. Mussels, dashi, saffron cream, nori, sake, oyster crackers, fermented ramp salt

Course Two

MERRIUM'S SPRING GREENS SALAD

shaved spring vegetables, sherry dijon vinaigrette, fine herbs

Course Three

CARROT CAVATELLI WITH RICOTTA

nettle pesto, carrot butter, hazelnut, crispy garlic & shallot, micro-greens, carrot dust

INTERMEZZO

Main

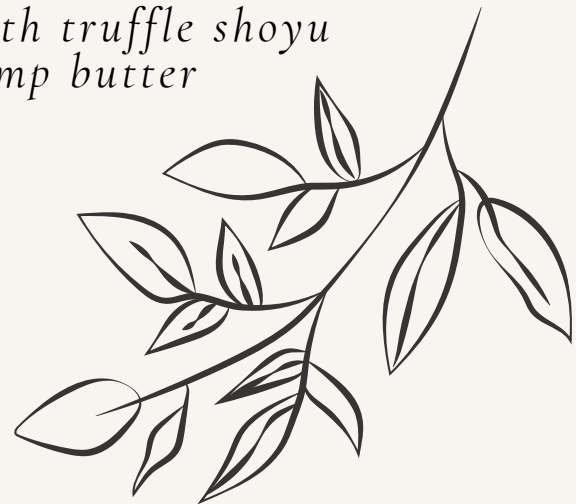
BINCHOTAN ROASTED PRIME NY STEAK

beef tallow hash brown, grilled bitter greens with truffle shoyu vinaigrette, miso creamed morel, bordelaise, ramp butter

Dessert

RHUBARB ICE CREAM

pizelle cooking crumble, fennel olive oil granita, lemon gel, pickled rhubarb



\$110 per person (plus tax and gratuity)

REVIVAL KITCHEN 2026



JUNE

Subject to change slightly

WELCOME BITES

Course One

ASPARAGUS & GREEN GARLIC

VICHYSOIS SOUP

crispy prociutto, Buttermilk, chive oil

Course Two

ZUCCHINI & STRAWBERRY TARTINE

pickled summer squash, whipped feta, pistachio, dried olive, preserved lemon, allepo honey

Course Three

GRILLED AMISH ASPARAGUS

Crispy 8 minute farm egg, pickled ramp gribiche, lovage oil

INTERMEZZO

Main

MISO BLACK COD

bok choy, grilled shiitake, pickled cucumber and daikon, steamed rice, furikake, sea beans

Dessert

STRAWBERRY TRES LECHES

vanilla bean, dulce de leche, Meringune



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