



JUNE

WELCOME BITES

Course One

EARLY SUMMER CONSOMMÉ

lemongrass, ginger, early summer vegetables, hon shemeji mushroom, sunflower chili crisp, purple shiso

Course Two

ZUCCHINI & STRAWBERRY TARTINE

pickled summer squash, whipped feta, pistachio, dried olive, preserved lemon, brown butter, jalapeño honey, mint

Course Three

GRILLED AMISH ASPARAGUS, BACON & EGGS

sauce gribiche, deep fried beet pickled egg, lovage oil, bay leaf cured yolk

INTERMEZZO

Main

MISO BLACK COD

grilled shiitake, pickled cucumber & ginger, sticky rice, crispy garlic puffed furikake, sea beans, yuzu kosho

Dessert

STRAWBERRY & RHUBARB TRES LECHES

vanilla bean, dulce de leche, meringue, rum

\$110 per person (plus tax and gratuity)

REVIVAL KITCHEN 2026

