

# POLLEN

CHEF'S MENU 148  
7 GLASSES PAIRING 88

## Snacks

*Clementine*

## Lettuce gazpacho

brown crab, whey granita, cucumber, Espelette pepper  
*Pinot Grigio, Monte Campo DOC Veneto 2018*

## Heirloom tomato salad

samphire, sheep's curd, basil  
*Tepache*

## John dory

stinging nettle, radish, squid, ink sauce  
*Chardonnay, Jean Pierre & Alexandre Ellevin Chablis 2018*

## Seared foie gras

parsnip and vanilla puree, apples, oats  
*Jackfruit*

## Suckling pig

globe artichoke, pearl onion, lovage, cauliflower  
*Pinot Noir, Nielson by Byron, Santa Barbara County 2017*

## Pre dessert

## Pandan rice pudding

tropical fruits, aloe vera, coriander  
*Moscato, Primo Amore, IGT Veneto NV*

*All prices are subject to service charge and tax.  
We seek your understanding that ingredients may differ slightly  
due to market availability of produce during this time.*