



THE RESTAURANT
AT
SIERRA GRANDE

Chef Tatsu and Friends Dinner

12/15/2016

Molecular Cuisine

Molecular gastronomy is a subdiscipline of food science that seeks to investigate the physical and chemical transformations of ingredients that occur in cooking. Its program includes three axes, as cooking was recognized to have three components, which are social, artistic and technical.^[4] Molecular cuisine is a modern style of cooking, and takes advantage of many technical innovations from the scientific disciplines.

Carbonated Mojito Sphere

Mozzarella Balloon Balsamic Glaze

Prosciutto Melon Caviar

Sesame Seared Tuna Poke Form

French Blue Cheese Honey Caviar

Green House Salad

Blueberry LN2 Strawberry Sorbet

Rice Paper Wrapped Salmon with Hot Syphon Dashi

Filet Mignon Candied Spicy Bacon Chive Air

Pulled Pork Cigar

Saffron Cream Anglaise with Coffee Air

Powdered Nutella Hot Maple Ice Cream Pop Rock

\$78 per person

Tax and gratuity not included