

TASTING MENU

NEW CALEDONIAN PRAWN
strawberry, sea buckthorn, cashew, caviar

SEARED MAINE SCALLOPS
bok choy, hazelnut gremolata, pineapple vinaigrette

SPICED MORRO BAY COD
roasted baby artichokes, potato fondant, clam butter

SMOKED DUCK BREAST
endive, date-banana, chanterelle, blackberry

TOMME DE RABELAIS FONDUE
gala apple, toasted fruit and nut bread

PEACH ETON MESS
peach espuma, vanilla chantilly, meringue

one hundred seventy dollars

with wine selections, two hundred fifty-five dollars

with grand wine tasting, three hundred fifty-five dollars

VEGETARIAN TASTING MENU

BEET AND GOAT CHEESE RAVIOLI
basil, smoked almonds, balsamic vinegar

BROWN BUTTER GNOCCHI
bouquet vegetables, romesco sauce

KOHLRABI FETTUCINI
broccolini, cipollini, royal trumpet a l'orange

POTATO AND MUSHROOM LASAGNE
swiss chard, parmesan, fines herbes

FLEUR DU MAQUIS
ratatouille, arugula

PINEAPPLE CANNELLONI
pineapple, cilantro granité, coconut sorbet

one hundred thirty dollars

with wine selections, two hundred fifteen dollars

with grand wine tasting, three hundred fifteen dollars

CAVIAR

GOLDEN OSETRA CAVIAR
traditional accompaniments

two hundred-fifty per ounce

FIRST

CHILLED OYSTERS | 28
orange habanero, red shiso, white ponzu

PEAR AND CHICORY AUTUMN SALAD | 25
pine nut panna cotta, brittle, verjus vinaigrette

CUCUMBER AND DASHI SALAD | 28
shaved abalone, radish, ginger

TURMERIC CURED HAMACHI | 28
carrot, sea bean, daikon, peanut dust

SECOND

CREAMED ONION SOUP | 25
foie gras mousse, apple, chestnut, brioche nest

LOBSTER FETTUCCINI | 35
handmade pasta, haricots verts, bisque

DUNGENESS CRAB RISOTTO | 25
preserved lemon, mascarpone, vanilla

ROASTED PORK BELLY | 28
eggplant, chorizo, lentil, piquillo yuzu vinaigrette

MAIN

SEARED KING SALMON | 60
root vegetable ribbon, orange, mustard seed, fines herbes

SAUTÉED MAIGRE | 65
beet, pistachio, salsify, tarragon buttermilk

ROASTED JOHN DORY | 65
gem lettuce, panisse, radish, rosemary shrimp sauce

ROASTED VEAL RIBEYE | 65
artichoke barigoule, button mushrooms, thai basil

GRILLED BEEF TENDERLOIN | 60
maitake, sunchoke, raspberry emulsion, coffee

ROASTED LAMB LOIN | 60
sungold tomato, cauliflower, okra, black garlic sauce