

TASTING MENU

HOUSE CURED OCEAN TROUT SALAD
pickled fennel, caraway rice crisp, nasturtium, dill

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

MACALLAN WHISKEY SOUR
milk chocolate, semifreddo, passion fruit ice

one hundred seventy dollars

with wine selections, two hundred fifty-five dollars

with grand wine tasting, three hundred fifty-five dollars

VEGETARIAN TASTING MENU

CRIMSON BEET TARTARE
golden beet "yolk," horseradish crème fraîche

CRISPY RICE PAELLA
bouquet tiny vegetables, romesco sauce

CELERINI ALFREDO
celery root noodles, garlic cream, brown butter crumble, black truffles

POT"ATO"-AU-FEU
potato variation, brussels sprouts leaves, mushrooms, roasted vegetable broth

FLEUR DU MAQUIS
ratatouille, arugula

PINEAPPLE CANNELLONI
cilantro granité, coconut sorbet

one hundred thirty dollars

with wine selections, two hundred fifteen dollars

with grand wine tasting, three hundred fifteen dollars

C A V I A R

GOLDEN OSETRA CAVIAR
traditional accompaniments

two hundred-fifty per ounce

F I R S T

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

S E C O N D

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

M A I N

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

SAUTÉED SEA BASS | 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