

# TASTING MENU

DUTCH WHITE ASPARAGUS  
cured tuna, egg mousseline, caviar

SEARED MAINE SCALLOPS  
citrus, brussels sprouts, purple cabbage

SAUTÉED FOIE GRAS AND LOBSTER  
maitake mushrooms, salsify, apricot, mâche

SMOKED AND ROASTED SQUAB  
endive, date-banana, chanterelle, blackberries

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

STRAWBERRY VACHERIN  
olive oil, rhubarb, thai basil

one hundred seventy dollars

with wine selections, two hundred sixty-five dollars

with grand wine tasting, three hundred fifty-five dollars

# VEGETARIAN TASTING MENU

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

CHESTNUT AGNOLOTTI  
braised radicchio, brown butter crumble, upland cress

SPAGHETTI SQUASH AND PARMESAN  
arrow spinach, truffles

MUSHROOM STROGANOFF  
rutabaga pappardelle, swiss chard

BRIE AND BRIOCHE  
apple butter, fennel

PINEAPPLE CANNELLONI  
pineapple, cilantro granité, coconut sorbet

one hundred ten dollars

with wine selections, one hundred ninety-five dollars

with grand wine tasting, two hundred eighty-five dollars

# CAVIAR

GOLDEN OSETRA CAVIAR  
traditional accompaniments

two hundred-fifty per ounce

# FIRST

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

TOMATO SALAD | 25  
smoked burrata, bottarga, pistachio

MARINATED TUNA SASHIMI | 28  
jicama, hon shimeji, avocado, nori

HAMACHI CRUDO | 28  
yuzu mayonnaise, green apple ginger broth, fresh wasabi

# SECOND

ENGLISH PEA SOUP | 25  
sugar snap, tendrils, hummus, serrano, mint

RABBIT RAVIOLI | 25  
carrot kimchi, fines herbes, consommé

ESPELETTE SPICED PRAWN RISOTTO | 25  
corn, mascarpone, lime

GRILLED OCTOPUS | 28  
cauliflower cacciatore, mizuna

# MAIN

SEARED KING SALMON | 55  
wheat berries, teriyaki parsnip, nasturtium, miso emulsion

SAUTÉED SEA BASS | 65  
spinach, beets, pickled kumquat, red onion bone marrow sauce

COD AND CALAMARI | 55  
lemon couscous, ink purée, pepper coulis, fennel

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

GRILLED BEEF TENDERLOIN | 58  
crispy potatoes, shaved asparagus, sorghum, morels, spring garlic cream

ROASTED LAMB LOIN | 58  
fava beans, tomato, nettle salsa verde, chanterelles, squash blossoms