

TASTING MENU

SUMMER CRAB SALAD
strawberry, sea buckthorn, cashew, caviar

SEARED MAINE SCALLOPS
bok choy, hazelnut gremolata, pineapple vinaigrette

POACHED HALIBUT
chinese broccoli, pickled vegetables, red curry broth

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, cippolini, royal trumpet a l'orange

POTATO AND MUSHROOM LASAGNE
swiss chard, parmesan, fines herbes

CABOT CLOTHBOUND CHEDDAR
torched baby gem lettuce, olive powder, sundried tomato

PINEAPPLE CANNELLONI
pineapple, cilantro granité, coconut sorbet

one hundred thirty 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

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 FETTUCINI | 35
handmade pasta, haricots verts, bisque

ESPELETTE SPICED PRAWN RISOTTO | 25
corn, mascarpone, lime

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

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
maitake, sunchoke, raspberry emulsion, coffee

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