

# TASTING MENU

NEW CALEDONIAN PRAWN  
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, 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, 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 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