
PRESTIGE TASTING MENU

385 per person

Wine pairing 200, Prestige pairing 375

Kushi Oyster Concassée, Lemon and Seaweed Granité

Osetra Caviar, Crab Salad and Heirloom Tomato Gelée

Octopus in Cold Steam, Romesco, Black Garlic and Croquetas

Salmon Iceberg*

Red Mullet, Fregula Sarda and Jus Corsé

Seared Foie Gras and Unagi Napoleon, Cherry Extraction and Green Almond*

Artichoke and Black Truffle Soup, Toasted Mushroom Brioche, and Black Truffle Butter

Hazelnut Crusted Sweetbread, Summer Squash Variation and Roasted Veal Jus

Pluma de Bellota Iberico, Textures of Corn, Basil, and Roasted Jus*

Petit Basque Cheese, Textures of Pear and Saffron

“From Beet to Sweet”

Fig, Mediterranean Flavors

Dry Age Pineapple, Baked in Clay, Scent of Lemongrass, Mellowest Aloe Vera

Cocoa “Pie”

Menu served for the entire table

**Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.*