
TO BEGIN

“Colors of Caviar”

95

Mosaic of Organic Chicken, Foie Gras and Artichoke Black Truffle Jus*

70

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

75

Crab Salad and Beet Variation

80

Seared Foie Gras, Sea Urchin, Pistachio and Blood Orange

85

FROM THE SEA

Black Cod, Octopus, Beluga Lentil and Sauce Marinère

105

Roasted Wild Atlantic Turbot, Baby Artichokes, Jus Barigoule

110

Lobster, Roasted Salsify, Parsley Coulis and Lobster Bordelaise*

125

Salmon “Mi- Cuit” Osetra Caviar and Beurre Blanc

130

FROM THE LAND

“Snake River Farm” American Wagyu Rib Cap and Braised Short Rib,
Pomme Boulangère and Jus Bordelaise*

115

Milk Fed Veal Chop, Chanterelles and Roasted Veal Jus

130

Wild Squab, Pheasant, Duck, Foie Gras and Cabbage “Marmite”, Light Game Jus*

**Due to the use of wild game on this dish, please be aware that there may be buckshot found in meat.*

125

Grilled Venison Tenderloin, Butternut Squash, Chestnut and Sauce Grand Veneur

115

FINE CHEESE SELECTION

35

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 Beet Variation

Octopus in Cold Steam, Flavors and Textures of a Béarnaise

Salmon Iceberg*

Red Mullet, Fregula Sarda and Jus Corsé

Seared Foie Gras, Sea Urchin, Pistachio and Blood Orange

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

Roasted Sweetbread, Textures of Butternut Squash, Jus Meurnière

Pluma de Bellota Iberico, Swiss Chard, Cannellini Beans and Huckleberry*

Petit Basque Cheese, Textures of Pear and Saffron

“From Beet to Sweet”

Quince and Cranberry

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

Chocolate and Malt

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.*