
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

Peas All Around

65

FROM THE SEA

Black Cod, Octopus, Beluga Lentil and Sauce Marinière

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 Three Ways, Morel Spring Green Vegetables and Roasted Veal Jus*

130

New Zealand Lamb, Textures of Asparagus & Natural Jus

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, Spring Green Vegetables, Jus Meurnière

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

Petit Basque Cheese, Textures of Pear and Saffron

“From Beet to Sweet”

Shades of Spring

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

Upside Down

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.*