9 Years of Forbes 5 Star Celebration Menu
$555 per person Including premium Wine Pairing

- **Déclinaison of Amuse**

- **Trilogy of Oysters**

- **Line Caught Stripe Bass, Crispy Scales and White Truffle**

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

- **“Sealand” A5 Japanese Wagyu Beef, Lobster, Carrot, Coral Jus**

- **Ocoa Pur Noir and Salted Caramel**

Menu served for the entire table

General Manager: Alain Alpe    Executive Chef: Nicolas Costagliola    Wine Director: Andrew Hurley
TO BEGIN

“Colors of Caviar”  95
Artichoke and Black Truffle Soup, Toasted Mushroom Brioche and Black Truffle Butter  75
Trilogy of Oysters  85
Seared Foie Gras on Brioche and White Truffle  90
Tomatoes All Around  65

FROM THE SEA

Roasted Wild Atlantic Turbot, Baby Artichokes, Jus Barigoule  115
Lobster, Trilogy of Carrot, Tortellini, Natural Coral Jus  125
Salmon* “Mi- Cuit” Osetra Caviar and Beurre Blanc  130

FROM THE LAND

“Snake River Farm” American Wagyu* Rib Cap and Braised Short Rib, Beet and Jus Bordelaise  125
Muscovy Roasted Duck Breast with Corn Variation and White Truffle  120
Veal Chop and Veal Sweetbread, Bouquetière of Vegetables  115

FINE CHEESE SELECTION  35

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

Photographs are encouraged.
We kindly ask to please silence your cell phone during dinner.