

A LA CARTE

APPETIZERS

FRUITS DE MER

\$49 · Oyster, Champagne Nage, Leeks, Finger Lime, Petite Sour Onion.
Squid Carpaccio, Piquillo Romesco, Frisée, Fried Gnocchi,
Aged Parmesean, Marinated Tomatoes, Truffle Vinaigrette.
Razor Clams en Persillade, Yosuke, Shiso Crisp, Preserved Bell Pepper.



BETTERAVE

\$44 · Foie Gras, Bigarade with Caramelized Pistachio,
Radicchio Purée, Candy Cane Beets, Orange Marmalade with Saffron.
Campari Infused Red Beet, White Beet Ice Cream, Grapefruit, Fennel, Mint.
Ginger Red Beet Flan, Red Quinoa, Tandoori Yellow Beets, Salted Daikon,
Calamansi Vinaigrette, Crème Fraîche.



CAVIAR*

Potato Cream with Olive Oil, Shellfish Gelée, Crevette Gris, Hericot Vert, Sesame.
67 Degree Poached Egg, Eggplant Caviar, Chicory Salad.
Jacobs Cream on Brioche, Compressed Caviar.
Ossetra Caviar \$315 · Kaluga Caviar \$130

MAIN COURSE

The Sea / La Mer

JOHN DORY

\$68 · John Dory Basted with Espelette,
Caramelized Saisify,
Lemon Balm Beurre Blanc, White Bean Velouté
with Champagne.
Prawn Sautéed with Terre de Sienne, Grilled
Zucchini Carpaccio, Parmesan Croquette.



The Earth / La Terre

DUCK*

\$72 · Sliced & Coated with Black Currant &
Chocolate, Fig Marmalade, Parsnip Purée.
Wild Mushroom Casserole, Fennel Seed Crust.
Potatoes Gaufrette, Turmeric.



DOVER SOLE

\$90 · Whole Cooked Muniere, Tomato
Jam, Sauternes.
Ravioli with Ricotta, Shiso, Lemon
Paste, Romesco.
Haricot Vert, Fines Herbs, Sesame Seed.



LAMB*

\$74 · Loin of Lamb Roasted with Marjoram, Apple
Purée, Baby Artichokes with Mint.
Ratatouille, Manchego Flan.
Polenta with Pumpkin.



ORA KING SALMON

\$62 · Salmon Poached in Chablis Broth, Slow
Simmered Onions with Green Curry,
Braised Carrots.
Lebanese Taboule, Squid.
Potato Purée with Lemon Confit.



STEAKS*

All meats garnished with Eggplant Caviar with Black Olives, Fragmented Cherry Tomatoes, Opal Basil, Pickled Onions, Smoked Mozzarella Ravioli, Tomato Fondue with Pastis.

Choice of Sauce:
Champs Elysees
Bordelaise
Horseradish with Crème Fraiche and Fines

Add Lobster Tail Supplemental +35.

USDA PRIME BEEF, NEBRASKA, 12OZ, STRIPLOIN

\$75



USDA PRIME BEEF, NEBRASKA, 14OZ RIB EYE

\$81



AMERICAN WAGYU, LINDSAY FARM, OREGON, 6.5OZ FILET MIGNON

\$94



SIDE DISHES

WINTERL SALAD

\$10



STEAMED VEGETABLES

\$10



RISOTTO WITH ZUCCHINI AND MINT

\$12



ROASTED GARLIC POTATO PURÉE

\$11

