

First Course

Fluke Carpaccio

Balsamic-Yuzu / Champagne Grapes / Sunchokes

\$16

Butternut Squash

Goat Cheese / Razor Clams / Cassis Gel / Cocoa

\$16

Gnocchi

Smoked Potato / Arugula Pudding / Bottarga

\$16

“En Croute”

Vegetable Ragout / American Caviar / Candied Bacon

\$18

Crispy Sweetbreads

Sweet Corn Veloute / Angelica Seed / Chanterelles

\$18

Foie Gras Terrine

Artichokes / Stewed Prune / Potato Ice Cream

\$24

Main Courses

Ocean Trout

Tangerine / Espelete / Charred Chicory

\$32

Turbot en Papillote

Sea Urchin Butter / Green Apple / Matsutake

\$34

Lobster

Beurre Rouge / Coconut-Parsnip / Lychee

\$34

Poularde

Baby Carrot and Swiss Chard Terrine / Truffle Jus

\$30

Pekin Duck

Toffee Glaze / Turnip Sabayon / Burnt Pear

\$32

Hanger Steak

Onion Creme / Asian Celery / Charcoal Aroma

\$33