SEVEN COURSE TASTING MENU

$137

AMORETTE

AMUSE BOUCHE

TUNA TARTARE
Kimchi, Micro Greens

FLUKE SASHIMI
Cucumber, Thai Chilis, Cilantro, Crispy Rice Noodles, Tamarind Sauce

WILD MUSHROOM COMPOSITION
Brussel Sprouts, Brioche, Coddled Egg, Shiitake Foam

RED ARGENTINE SHRIMP
Butternut Squash, Herbs, Beurre Monté

DUCK
Bok Choy, Wild Mushroom, Cauliflower, Hay Sauce

KOBE STRIP
Potato Leek Purée, Romanesco, Truffle Jus

SWEET AMUSE BOUCHE

MILLE FEUILLE NOISETTE
Light Hazelnut Cream, Nyangbo Chocolate Sorbet

PETIT FOURS

VEGETARIAN

AMUSE BOUCHE

HUMMUS TARTINE
Pickled Vegetables, Red Pepper, Legumes, Feta, Black Olive

COMPOSED QUINOA SALAD
Cucumber, Cauliflower, Cava Vinaigrette, Greens

WILD MUSHROOM COMPOSITION
Brussel Sprout Variations, Brioche, Coddled Egg, Shiitake Foam

VEGETABLE ENSEMBLE
Japanese Sweet Potato, Carrot, Romanesco, Root Vegetables

LOCAL SQUASH
Tahini, Chai Foam, Chinese Broccoli, Pumpkin Seed, Maple Sour Cream

SPAGHETTI CAZIO E PEPE
Parmigiano, Cracked Black Pepper, Extra Virgin Olive Oil, Shaved White Truffle

SWEET AMUSE BOUCHE

MILLE FEUILLE NOISETTE
Light Hazelnut Cream, Nyangbo Chocolate Sorbet

PETIT FOURS

EXECUTIVE CHEF
Daniel LeBoon

EXECUTIVE PASTRY CHEF
Renaud Besnard

CHEF DE CUISINE
Ian Newman & Alex D’Innocenzo

SOMMELIER
Thierry Lesparre

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.