



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

*Tabini, Chai Foam, Chinese Broccoli,  
Pumpkin Seed, Maple Sour Cream*

SPAGHETTI CACIO 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*