



SEVEN COURSE TASTING MENU

\$137

AMORETTE

AMUSE BOUCHE

EAST COAST OYSTER

*Rice Cracker, Meyer Lemon Purée,
Ramp Mignonette*

MADAI CRUDO

Nori, Yuzu Aioli, White Soy Dashi

ORECCHIETTE
VONGOLE

Manila Clams, Chardonnay, Garlic Confit

WOOD FIRE SWORDFISH

Sea Island Peas, Eggplant, Cruciferous

SLOW COOKED QUAIL

Fava Beans, Ramps, Morel Mushroom

MIYAZAKI WAGYU

Housemade Gnocchi, Persian Cucumber, Piri Piri

SWEET AMUSE BOUCHE

ALMOND BLANC MANGER

Lychee Gelée, Wild Rose Coulis, Orange Blossom

PETIT FOURS

EXECUTIVE PASTRY CHEF
Renaud Besnard

EXECUTIVE CHEF
Isaac Olivo

SOMMELIER
Thierry Lesparre

VEGETARIAN

AMUSE BOUCHE

ASSORTMENT OF
BRASSICA

Sweet Chili, Nuts & Seeds, Raw Spring Vegetables

HEIRLOOM
BEET SALAD

Farmhouse Yogurt, Walnuts, Bibb Hearts

WILD MUSHROOMS

Broccoli Rabe, Hibiscus, Masa

SWEET POTATO
AGNOLOTTI

Baby Bok Choy, Coconut, Lemongrass

CREAMY BARLEY

Baby Zucchini, Spring Onion, Fava Beans

SLOW ROASTED
CAULIFLOWER

Vegetables à la Barigoule, Quinoa

SWEET AMUSE BOUCHE

ALMOND BLANC MANGER

Lychee Gelée, Wild Rose Coulis, Orange Blossom

PETIT FOURS