



## Appetizers

Seasonal Vegetables Mosaic  
bed of carrots purée  
24

French Onion Soup  
au gratin  
21

Beets tartare  
strawberry dashi, sherry, rosé vinegar  
24

Tartare de Bœuf \*  
beets purée, yuzukosho  
32

Okinawa sweet potato \*  
almond butter, ikura, beurre noisette  
28

Little Gem Lettuce  
truffle vinaigrette, migas, ginger scallions  
32

Coquilles Saint-Jacques \*  
elderflower- ginger, corn miso  
38

Crab truffle flan  
*Chawanmushi*  
28

Jamón Ibérico  
3oz 100% Bellota 5 Jotas, "Pan de Cristal"  
42

Forager Mushrooms Ventresca \*  
blue fin tuna belly  
38

Baby Squid  
canellini beans, smoked dashi, broccolini  
32

## Entrées

Gnocchi  
fresh black truffle, parmigiano reggiano  
36

Halibut  
green oil, coconut garlic sauce, purée  
48

Denver Creek Venison  
56

Magret de canard  
roasted endive, parsnip purée, miso chocolate  
sauce  
44

Entrecôte au poivre  
homemade french fries  
56

Braised Baby Lamb Shoulder (serves 2)  
green vegetables  
98

Foie Gras  
puy lentils, rosé vinegar, ciboulette  
48

Braised Suckling Iberico Pig Au Jus  
rosemary apple puree, citrus salad  
52

Caviar Service  
120

## Desserts

Apple Mille-Feuille  
14

Les deux chocolats  
14

Berries Pavlova  
14

Mission Figs Comte Foam  
14

\*Some items in the menu contain raw or undercooked food