



## Appetizers

Seasonal Vegetables Mosaic bed of carrots purée 24	Little Gem Lettuce truffle vinaigrette, migas, ginger scallions 28
French Onion Soup au gratin 21	Coquilles Saint-Jacques * elderflower- ginger, corn miso 38
Endives salad californian walnuts, Stilton crumbs, sherry vinaigrette 24	Crab truffle flan <i>Chawanmushi</i> 28
Tartare de Bœuf * beets purée, yuzukosho 32	Jamón Ibérico 3oz 100% Bellota 5 Jotas, "Pan de Cristal" 42
Okinawa sweet potato * almond butter, ikura, beurre noisette 28	Forager Mushrooms Ventresca * blue fin tuna belly 38
Baby Squid canellini beans, smoked dashi, broccolini 30	

## Entrées

Gnocchi fresh black truffle, parmigiano reggiano 36	Entrecôte au poivre homemade french fries 49	
Halibut green oil, coconut garlic sauce, purée 42	Beef cheeks japanese jus, truffled purée 34	
Cocotte de Mussels saffron, tarragon, white wine 34	Berkshire Pork Cutlet rosemary apple purée, porcini 38	
Magret de canard roasted endive, parsnip purée, miso cocoa sauce 44	Filet mignon pommes purée, green asparagus 45	
fried artichokes 8	fries 8	asparagus 10

Caviar Service  
120

## Desserts

Apple Mille-Feuille 14	Les deux chocolats 14	Berries Pavlova 14	Mission Figs Comte Foam 14
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\*Some items in the menu contain raw or undercooked food