



Appetizers

Seasonal vegetables mosaic
organic carrots, radishes, snowpeas, parsnip purée
pickled cauliflower, carrots purée, baby zucchini
24
French Onion Soup
au gratin
21
Beets tartare
strawberry dashi, sherry, rosé vinegar
24
Tartare de Bœuf *
beets purée, yuzukosho
32
Little Gem lettuce
truffle vinaigrette, migas, ginger scallions
32

Tuna Tataki *
celery root purée
32
Coquilles Saint-Jacques *
elderflower- ginger, corn miso
32
Crab truffle flan
Chawanmushi
28
Jamón Ibérico
3oz 100% Bellota 5 Jotas, "Pan de Cristal"
42
Okinawa sweet potato
almond butter, ikura, beurre noisette
28

Entrées

Cavatelli
lamb ragoût, mint and paprika
35
Gnocchi
fresh black truffle, parmigiano reggiano
36
Branzino
capers, lemongrass, sunchoke purée, snow peas
38
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
56
Forager Mushrooms Ventresca
blue fin tuna belly
38
Foie Gras
fig, citrus sauce
48

Add Périgord Truffle 30 Golden osetra 40 Bread service 6

Desserts

Apple Mille-Feuille

14

Les deux chocolats

14

Berries Pavlova

14

*Some items in the menu contain raw or undercooked food