

Autumn Lettuces

Avocado and Mint

Warm Watermelon & Caviar

Crème Fraîche and Fines Herbs
35 Additional

Lobster & Beet Salad

Creamy Sorrel Vinaigrette

Hamachi Seasoned with Horseradish

Bosc Pears and Olio Verde

Foie Gras Tart

Red Plums and Onions

Spinach Gnocchi

Preserved Tomato and Burgundy Truffle
25 Additional

Cauliflower Cooked in Crab Butter

Almonds, Tarragon and Lemon

Foie Gras Roasted with Lemons

Red Endive and Quince

Gently Seared Scallops

Matsutake Mushrooms and Fennel

Sea Bass & Leeks

Caper-Lemon Brown Butter Sauce

Turbot Cooked on the Bone

Fricassée of Beans and Black Garlic Pasta

Chicken Stuffed with Chestnuts

Chanterelles and Foie Gras

Suckling Pig & Figs

Braised Turnips and Arugula

Roasted Beef & Bone Marrow

New Potatoes and Radishes

Duck en Chartreuse

Gala Apples and Cabbage

Tasting

Caviar

Hamachi

Foie Gras

White Truffle
Risotto or Tortellini
50 Additional

Turbot

Beef

Watermelon

Chocolate

three 98.

four 118.

tasting 138.