

Tasting Menu 98 / **Grand Menu 139**
Wine Pairing 72 / **Grand Pairing 89**

Tasting for entire table
add NY steak 15
add bread & butter 6

*hamachi crudo - brokaw ranch blood orange, chinese daikon,
yuzu, smoked soy, hazelnuts

king crab & uni crème brûlée - reserve caviar, yuzu tobiko, trout
roe, crostini

**local halibut –baby artichoke barigoule, spring vegetables
charred ramp emulsion**

*grilled baby octopus - little farm potatoes, fennel, romanesco,
pimenton-sport pepper dip

***lobster risotto - zuckerman farms asparagus, green garlic,
pastis**

*scallop & duroc pork belly - mint mashed peas, mung bean
sprouts, peanut, brokaw farms mandarin

black trumpet mushroom & black truffle ravioli “Francese”

*duck breast - duck carnitas dirty wild rice, turnips, snap peas,
mole

cheese – brebirousse d’argental, onion jam, danish rye

manjari valrhona chocolate soufflé tart – mulberry, candied
almonds, matcha ice cream