

Essential Menu

Mushroom Cappuccino

sweet potato / madeira reduction

choice of:

Zebra Tomato

gold ossetra caviar / nepetella / black cherry

Crémant de Loire, François Chidaine, Brut Nature 2020, Montlouis-sur-Loire, France

Wild Red King Crab

foie gras / oxalis / bouillon corsé

Albariño, Granbazán, 'Etiqueta Verde' 2023, Rías Baixas, Spain

Langoustine

slightly cooked / stuffed zita / swarnadwipa / green curry

Riesling, J&H Selbach, Spätlese 2020, Mosel, Germany

Scallop

lightly smoked / gold ossetra caviar / champagne hazelnut

Grüner Veltliner, Emmerich Knoll, Smaragd, 'Kreutles' 2022, Wachau, Austria

Wild Turbot

poached / zucchini flower / costata romanesco / amontillado sabayon

Dry Furmint, Royal Tokaji Company, 'Úrágya' 2022, Tokaji, Hungary

choice of:

Squab

racan / roasted / orange condiment / farce à gratin / sauce diable

Châteauneuf-du-Pape, Gerard Charvin 2018, Rhône Valley, France

Wagyu Beef Cap

rosa bianca eggplant / gremolata / gekkeikan sake reduction

Tempranillo Blend, Abadía Retuerta, 'Selección Especial' 2019, Duero Valley, Spain

Orchard

compote / dill sorbet / apple cucumber

choice of:

Tart "Tout Chocolat"

warm

Rivesaltes Ambré, Domaine de Rancy 2000, Roussillon, France

La Framboise

osmanthus & elderflower / purple shiso sorbet / sakura

Ratafia de Champagne, Rene Geoffroy NV, Champagne, France

★

255 prix fixe

170 wine pairing

245 reserve wine pairing

Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness. Please let us know about food allergies, and dietary preferences.