

Merry Christmas!

Pour Commencer

Tarbouriech Oyster

fennel & sunchoke / sea bean / nuage marin 🌱

Mushroom Cappuccino

sweet potato / madeira reduction 🌱

Un

choice of:

Foie Gras

medjool date / sea condiment / marco polo tea

Champagne, Pol Roger, 'Rich' Demi-Sec NV, France

Scallop

couronne / bergamot / buttermilk chive & smoked pike roe 🌱

Riesling, Trimbach, 'Cuvée Frédéric Emile' 2014, Alsace, France

Sea Urchin

cauliflower / minneola tangelos / green apple 🌱

Champagne Rosé, Franck Pascal, 'Tolérance' Brut NV, France

Deux

Langoustine

slightly cooked / stuffed zita / swarnadwipa / green curry

Sauvignon, Venica & Venica, 'Ronco delle Mele' 2024, Friuli-Venezia Giulia, Italy

Trois

choice of:

Lobster

cuit sur la braise / red kuri squash / kampot black pepper sauce 🌱

Hermitage Blanc, M. Chapoutier, 'Chante Alouette' 2021, Rhône Valley, France

Wild Turbot

voile imprimé / shio koji malpeque & chanterelles / chateau châlons

Chardonnay, Elena Walch, 'Beyond the Clouds' 2022, Alto Adige, Italy

Venison

loin / celery / cranberry / perigourdine sauce 🌱

Cabernet Sauvignon, Dumol 2015, Napa Valley, California

Dessert

Potimaron

minestrone / kefir sorbet / tumeric 🌱

Le Mont Blanc

clementines / chestnut / vanilla chantilly 🌱

Madeira, Herriques & Henriques 1997, Portugal

Petit Fours

for the table

Four Course Prix Fixe

275

175 wine pairing | 50 non-alcoholic pairing

🌱gluten free. 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.