

# Essential Menu

## Reserve Wine Pairing

### **Mushroom Cappuccino**

sweet potato / madeira reduction

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### **Toro Saku**

mi cuit / tamarind / mandarinquats / sea condiment

Rosé, Clos Cibonne, 'Cuvée Tradition' 2023, Provence, France

### **Wild Red King Crab**

foie gras royale / ginko / boullion corsé

Champagne, Moussé, 'Les Vignes du Mon Village,' Blanc de Noirs, NV, France

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### **Langoustine**

slightly cooked / stuffed zita / swarnadwipa / cilantro green curry

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

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### **Scallop**

lightly smoked / gold ossetra caviar / champagne hazelnut

Riesling Grand Cru, Trimbach, 'Cuvée Frédéric Émile' 2013, Alsace, France

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### **Wild Turbot**

white asparagus / stuffed morel / galangal / zanzibar-amontillado sabayon

Chardonnay, Far Niente 2023, Napa Valley, California, USA

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### **Squab**

racan / roasted / fukushu kumquat / toast à gratin / sauce diable

Barbaresco Riserva, Produttori del Barbaresco 'Rio Sordo' 2020, Piedmont, Italy

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### **Beef Cap**

wagyu / brussels sprout coussin / juniper berries reduction

Cabernet Sauvignon Blend, Napanook 2021, Napa Valley, California

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### **Ruby Red**

grapefruit textures / puffed rice / sorbet herbacé

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### **La Tarte au Chocolat**

warm / roasted vanilla ice cream

Vintage Port, Kopke 1979 Single Harvest, Portugal

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### **Le Vacherin**

clementine marmalade / orange blossom / makrut lime sorbet

Muscat de Frontignan, Klein Constantia, 'Vin de Constance' 2016, Cape Town, South Africa