



essential

by Christophe

## Pre-Theatre Menu

### Pour Commencer

#### Mushroom Cappucino

sweet potato / madeira reduction

### Un & Deux

choice of two:

#### Sea Urchin

chawanmushi inspired / minneola tangelos / hoshi nori 🍷

Champagne, Moussé, 'L'Or d'Eugène,' Blanc de Noirs NV, France

#### Blue Prawns

smoked pike roe / genmaicha tuile / dill & chive bouillon

Jurançon Sec, Bellegarde, 'Pierre Blanche' 2023, Sud-Ouest, France

#### Toro Saku

mi cuit / tamarind / mandarinquats / sea condiment 🍷

Manzoni Bianco, Alois Lageder, 'Forra' 2022, Alto Adige, Italy

#### Scallop

lightly smoked / gold ossetra caviar / champagne hazelnut 🍷

Listan Blanco, Aarutava, 'Finca la Habanera' 2021, Canary Islands, Spain

#### Black Bass

braised / artichoke & razor clams / turmeric shoyu 🍷

Altesse, Domaines des Côte Rousses, 'Monthoux' 2018, Roussette de Savoie, France

#### Poularde

roasted / morels / albufera sauce 🍷

Gamay, Mommessin, 'Côte de Puy' 2023, Morgon, Beaujolais, France

### Dessert

choice of one:

#### La Tarte au Chocolat

warm / roasted vanilla ice cream

Rivesaltes Ambre, Rancy 2000, Languedoc, France

#### Le Vacherin

clementine marmalade / orange blossom / makrut lime sorbet 🍷

Icewine, Liliac & Kracher 2023, Transylvania, Romania

#### Le Tropical

rosé pineapple / pampero granité / coconut 🍷

Tokaji Aszú, 5 Puttonyos, Royal Wine Company 2018, Tokaji, Hungary

three course menu 145 / wine pairing 75 / réserve wine pairing 110 / non-alcoholic pairing 40

🍷 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.