

# HAPPY EASTER!

## Pour Commencer

### **Mushroom Cappuccino**

sweet potato / madeira reduction

## Un

choice of:

### **Sea Urchin**

chawanmushi inspired / minneola tangelos / hoshi nori 🌱

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

### **La Royale**

foie gras / spring vegetables / double consommé 🌱

Sparkling Rosé, Lieb Cellars, 'Reserve' NV, North Fork, Long Island, NY

### **Toro Saku**

mi cuit / tamarind / mandarinquats / sea condiment 🌱

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

## Deux

choice of:

### **Scallop**

lightly smoked / gold ossetra caviar / champagne hazelnut 🌱

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

### **Comté Cheese Soufflé**

steamed & caramelized / black truffle émulsion 🌱

Spätburgunder, Wasenhaus 2022, Baden, Germany

## Trois

choice of:

### **Lobster**

cuit sur la braise / kabocha squash / kampot pepper sauce 🌱

Pinot Bianco Riserva, Cantina Terlan, 'Vorberg' 2022, Alto-Adige, Italy

### **Spring Lamb**

roasted saddle / pomme fondante stuffed / cottage cheese ravioli / salad pastoral

Mencia, La Vizcaina de Raul Perez, 'Las Gundiñas' 2023, Castilla y León, Spain

### **Kampachi**

barely grilled / combawa / chtâteau-chalon 🌱

Pouilly-Fuissé, Château Fuissé, 'Tête de Cuvée' 2023, Burgundy, France

## Dessert

choice of:

### **Le Tropical**

rosé pineapple / pampero granité / coconut 🌱

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

### **La Cerise sur le Gateau**

chocolate / orange marmalade / milk reduction

Single Harvest Madeira, Henriques & Henriques 1997, Portugal

### **Petit Fours**

for the table

Un / Deux / Trois / Dessert

225 prix fixe

135 wine pairing | 65 non-alcoholic pairing

🌱vegetarian, 🌱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.