

HAPPY NEW YEAR!

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

gold ossetra caviar / 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 pepper sauce 🍷

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

Dover Sole

voile imprimé / shio koji malpeque & chanterelles / chateau châlons

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

Wagyu Beef Cap

brussels sprout coussin / hazelnut / juniper berries reduction 🍷

Cabernet Sauvignon, Andrew Will 'Klipsun' 2020, Red Mountain, Washington State

Dessert

Potimaron

minestrome / kefir sorbet / tumeric

Le Saint Sylvestre

black forest / kirsch macerated cherries / chantilly / chocolate sorbet

Port, Dow's 1994, Douro, Portugal

Petit Fours

for the table

Four Course Prix Fixe

350

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.