

Essential Menu

Mushroom Cappuccino

sweet potato / madeira reduction

choice of:

Zebra Tomato

gold ossetra caviar / nepetella / black cherry

Rosé, Hope Well, 'Improbable Rosé' 2022 Eola-Amity Hills, Oregon

Wild Red King Crab

foie gras / oxalis / bouillon corsé

Albariño, Granbazán, 'Etiqueta Verde,' 2023 Rías Baixas, Spain

Langoustine

slightly cooked / stuffed zita / swarnadwipa / green curry

Riesling, J&H Selbach, Spätlese 2020 Mosel, Germany

Scallop

lightly smoked / gold ossetra caviar / champagne hazelnut

Grüner Veltliner, Emmerich Knoll, Smaragd, 'Kreutles' 2022 Wachau, Austria

Wild Turbot

poached / zucchini flower / costata romanesco / amontillado sabayon

Condrieu, Yves Cuilleron, 'La Petite Côte' 2023 Northern Rhône Valley, France

choice of:

Squab

racan / roasted / orange condiment / farce à gratin / sauce diable

Châteauneuf-du-Pape, Gerard Charvin, 2018 Rhône Valley, France

Wagyu Beef Cap

rosa bianca eggplant / gremolata / gekkeikan sake reduction

Tempranillo Blend, Abadía Retuerta, 'Selección Especial' 2019 Duero Valley, Spain

Rhubarb

marmalade / kefir givré / parfum de rose

choice of:

Tart "Tout Chocolat"

warm

Rivesaltes Ambré, Domaine de Rancy 2000 Roussillon, France

Royal Ann Cherry

osmanthus & elderflower / purple shiso sorbet / sakura

Ratafia de Champagne, Rene Geoffroy NV Champagne, France

★

255 prix fixe

170 wine pairing

245 reserve wine pairing

Consuming 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.