

# Essential Menu

## **Mushroom Cappuccino**

sweet potato / madeira reduction

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choice of:

## **Zebra Tomato**

gold ossetra caviar / nepetella / fresh almond

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

## **Wild Red King Crab**

foie gras / oxalis / bouillon corsé

White Blend, Marcel Deiss, 'Schoffweg' Alsace, France 2019

## **Langoustine**

slightly cooked / stuffed zita / swarnadwipa / green curry

Grüner Veltliner, Emmerich Knoll, Loibner, 'Federspiel' Wachau, Austria 2023

## **Scallop**

lightly smoked / gold ossetra caviar / champagne hazelnut

Riesling, Peter Lauer, 'No. 21 Ayl 1G' Saar, Germany

## **Wild Turbot**

poached / zucchini flower / costata romanesco / sauce gourmande

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

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choice of:

## **Squab**

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

Gigondas, Domaine du Grapillon d'Or, 'Cuvee 1806' Rhône Valley, France 2020

## **Wagyu Beef Cap**

rosa bianca eggplant / mint / gekkeikan sake reduction

Bordeaux, Château de Sales, Héritiers de Lambert, Pomerol, France 2016

## **Ruby Red**

hojicha mint sorbet / grapefruit confit

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choice of:

## **Tart "Tout Chocolat"**

warm

Rivesaltes Ambré, Domaine de Rancy, Roussillon, France, 2000

## **Vacherin**

strawberry / orange blossom / lime basil sorbet

Tokaji 5 Puttonyos, Royal Tokaji, 'Red Label' Tokaj, Hungary, 2018

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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.