

Un

Foie Gras
confit / apple pear chutney / cranberry émulsion

Hiramasa
avocado / black radish / fresh yuzu ㉔

Beetroot
barberry / crispy amaranth / fresh horseradish / borscht 𐌶 ㉔

Wild Red King Crab
crispy cereals / kyoka radish / sudachi

Octopus
warm thin slices / carrot pulp / sweet pepper / wasabi dressing ㉔

Deux

Blue Prawns
imperial caviar / genmaicha tuile / dill & chive bouillon

Scallop
lightly cooked / sunchoke / fennel-shoyu sauce ㉔

Comté Cheese Soufflé
steamed & caramelized / chestnut émulsion / white truffle 𐌶

Sepia
snacké / braised artichoke / lightly smoked bouillon ㉔

Langoustine
flash-marinated / shio koji / sauce retour d’asie ㉔

Artichoke
warm carpaccio / curcuma chickpea émulsion 𐌶 ㉔

𐌶 vegetarian, ㉔ 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.

Trois

Black Bass
braised / shiitake chutney / razor clams / turmeric émulsion ㉔

Skate
steamed / épine-vinette / wasabi baby spinach / brown butter sauce

Lobster
poached / endive / chestnut / malabar pepper sauce ㉔

Icelandic Cod
imperial caviar / coco de paimpol / champagne sauce ㉔

Venison
loin / rutabaga / cranberry / périgourdine sauce

Duck
spiced / celery vanilla / poached quince ㉔

Poularde
porcini fricassée / pomme purée / albufera sauce ㉔

Rabbit
grain mustard / pearl onion / girolles ㉔

Iberico Pork
presa / king oyster / shishito pepper / bellota ham ㉔

Pick Un or Deux / Trois / Dessert

125 prix fixe

Pick Un / Deux / Trois / Dessert

165 prix fixe | 95 wine pairing

Essential Menu ✱ 7-course experience

215 prix fixe | 145 wine pairing