

## CAVIAR

german butterball espuma • hazelnut oil • lovage

### **Wild American Sturgeon Caviar** *(half/full ounce) • supplement 45/90*

The wild sturgeon eggs are mild and nutty, with a sweet-mineral flavor. It comes from the Scaphirhynchus Platyrhynchus. A few rivers yield America's only legally caught Sturgeon.

### **Siberian Osetra Caviar** *(half/full ounce) • supplement 75/150*

Siberian Osetra is firm in texture, with a nice pop, creamy, buttery, and a lingering clean aftertaste. It comes from the Acipenser Baerii and is sustainably farm raised by Carelian Caviar, the first Scandinavian producer, in Varkaus, Finland

### **Kaluga Sturgeon Caviar** *(half/full ounce) • supplement 80/160*

Kaluga Caviar mimics Beluga in size of egg, color and taste. It comes from the Acipenser Huso Dauricus and is farm raised in Heilongjiang Province.

## TO START

### **Summer Salad**

goat cheese • dried cherries • pistachio crumble

### **Yellow Tomato Gazpacho**

confit sungolds • cucumber • parmesan tuile

### **Cured Hawaiian Striped Marlin\***

wasabi leaf • finger lime • crystal lettuce

### **Sturgeon & Sauerkraut Tart**

american caviar mousseline • applewood smoke

### **Spiced Rabbit Rilette**

toasted cashews • fresno chili • smoked loin

### **Foie Gras Terrine & Black Truffle Praline**

muscat gelée • seven grain toast

### **Hazelnut Curried Veal Sweetbreads**

arborio porridge • leeks • pickled cilantro

### **Australian Black Truffles** *(Tuber melanosporum)*

champagne spaetzle • gruyère  
*(supplement 35)*

- Immerse yourself with a full kitchen experience -

Reserve the **Chef's Table** for your next visit

*We are happy to provide information pertaining to allergies & intolerances upon request*

*We kindly ask you to refrain from taking videos within the restaurant*

## MAIN

### **Nova Scotia Halibut**

celery root • hen of the woods • riesling-cockle sauce

### **Baked Dorade Royale**

fennel seed-coriander broth • green tomato marmalade

### **Grilled Maine Lobster**

smoked potato • mint • shellfish-coconut emulsion  
*(supplement 15)*

### **Roasted Eggplant Tortellini**

pistachio • black garlic • ricotta salata

### **Berkshire Pork Tenderloin**

fennel • roasted broccolini • pickled mustard seeds

### **Spice Roasted Squab**

romano beans • fines herbs • preserved lobster mushrooms

### **Long Island Crescent Duck Breast**

confit leg • chamomile oil • spiced consommé

### **7X Colorado Wagyu Beef Strip Loin**

asparagus • cabrales blue • sunflower seeds  
*(supplement 35)*

Two Savory Course Prix Fixe • 52

Three Savory Course Prix Fixe • 78

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## DESSERT • 16

### **Fleur Du Temps • Raspberry White Chocolate**

white chocolate mousse • lemon marmalade • raspberry sorbet

### **Decadent • Chocolate Caramel**

mixed media crumble • chocolate mousse • caramel ice cream

### **Ethereal • Fig Olive oil**

orange gelée • pain d'épices tuile • olive oil ice cream

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*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*