
TO BEGIN

“Colors of Caviar”

95

Mosaic of Organic Chicken, Foie Gras and Artichoke Black Truffle Jus*

70

Artichoke and Black Truffle Soup, Toasted Mushroom Brioche and Black Truffle Butter

75

Dungeness Crab and Caviar

95

Seared Foie Gras, Sea Urchin and Pomegranate

85

Tomatoes All Around

65

FROM THE SEA

Scallops and Clam Variation, Coral Mousseline

120

Roasted Wild Atlantic Turbot, Baby Artichokes, Jus Barigoule

110

Lobster, Trilogy of Carrot, Tortellini, Natural Coral Jus

125

Salmon “Mi- Cuit” Osetra Caviar and Beurre Blanc*

130

FROM THE LAND

“Snake River Farm” American Wagyu Rib Cap and Braised Short Rib,
Pomme Boulangère and Jus Bordelaise*

120

Milk Fed Veal Three Ways, Summer Vegetables and Roasted Veal Jus*

130

Muscovy Roasted Duck Breast with Confit Leg, Salsify and Fig Jus

120

FINE CHEESE SELECTION

35

PRESTIGE TASTING MENU

385 per person

Wine pairing 200, Prestige pairing 375

Kushi Oyster Concassée, Lemon and Seaweed Granité*

Dungeness Crab and Caviar

Octopus in Cold Steam, Flavors and Textures of Béarnaise

Salmon Iceberg*

Red Mullet, Fregula Sarda and Jus Corsé

Seared Foie Gras, Sea Urchin and Pomegranate

Artichoke and Black Truffle Soup, Toasted Mushroom Brioche and Black Truffle Butter

Roasted Sweetbread, Garlic Pinenut Purée, Veal and Mushroom Jus

Pluma de Bellota Iberico, Butternut Squash*

Fromage Frais, Fig and Herbs

“From Beet to Sweet”

Peach and Saffron

Dry Age Pineapple, Baked in Clay, Scent of Lemongrass, Mellowest Aloe Vera

Chocolate

Menu served for the entire table

**Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.*

*Photographs are encouraged.
We kindly ask to please silence your cell phone during dinner.*