

Menu du Soir

Amuse Bouche

Crabe et Concombre Sorbet de Citron, Persil et Coriandre 56

Crab and Cucumber Roll Gelée, Parsley Coriander Lemon Sorbet

Chilean Seabass Poche Mousseline d'Edamame, Champignons du Soleil Levant, Beurre Blanc 65

Poached Chilean Seabass

Edamame Mousseline, Shimeji Mushrooms, Zucchini and Sea Asparagus, Beurre Blanc

Agneau Rôti aux Epices Galantes Ail Noir, Roulé de Navet, Aubergines Cuisinées, Pommes Soufflées 67

Roasted Lamb with Spice

Black Garlic, Daikon Roll, Eggplant and Onions, Potato Soufflés

Mousse au Kalamansi Meringue a la Noix de Coco, Crème Anglaise a la Verveine Sorbet au Chocolat Blanc 25

Kalamansi Mousse

With Coconut Meringue, Lemon Verbena Anglaise and White Chocolate Sorbet

Mignardises

180

Caviar

(30 Grams)

Served with Blinis and Traditional Accoutrements

Crown Jewel

Ultra-Premium American White Sturgeon. Large Gold and Silver Flecked Caviar.
Velvety with Clean, Rich, Butter, and Kombu Flavors...La crème de la crème.

600

Golden Reserve

Medium to Large Bead Caviar with a Golden Sheen. The Most Mature American White Sturgeon are Harvested for this selection. Smooth and Buttery in Flavor with an Amazing Texture.

300

Golden Osetra

Beautiful to Behold with a Glowing Golden Color. Savory Brine and Seaweed Flavors with a Nutty Nuance.
Super-Premium Siberian Sturgeon farmed in Bulgaria.

250

Applicable Excise Tax and Gratuity are not included in the above prices. For parties of 6 or more guests, a service charge of 18% will be applied.
Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

Menu Dégustation

Amuse Bouche

Foie Gras de Canard, Betterave et Oignons Acidulee, Popcorn 52

Duck Foie Gras, Red Beet and Onions, Popcorn

Saint-Jacques Rôti

Feuilles de Seiche, Grains de Caviar, Consomme de Crustacé 50

Roasted Scallop, Cuttlefish Leaf, Lobster Consommé

Homard Poché

Tourbillon de Tomate au Chorizo Gnoc à l'Encre de Seiche 85

Poached Lobster, Swirl of Tomato Chorizo, Squid Ink Gnocchi, Chorizo Cream Sauce

Filet de Bœuf

Sauce Périgueux Façon Rossini, Mousseline Truffée, et Pommes Soufflées 75

Filet of Beef, Foie Gras, Truffle Mousseline, Pommes Soufflés, Sauce Périgueux

Chariot de Fromage 45

Cheese Cart

Émulsion de Gewürztraminer

Granité d'Ananas et Perles d'Huile d'Olive

Gewürztraminer Emulsion, Pineapple Wine Granité and Olive Oil

Textures de Chocolat

Gelée de Champagne, Rose Confites et Noisettes 25

Textures of Chocolate, Champagne Gelée, Rose Confit and Hazelnuts

Or

Soufflé de Hawaii

Sauce Mangue et Garniture 30 (12 supplement)

Hawaiian Soufflé with Caramelia, Black Tea and Mango Sauces and Strawberry Elderflower Nibs

Mignardises