

STARTERS

BREAD AND BUTTER

BRIOCHE, SAFFRON BUTTER, FRESH OREGANO, SYRIAN OLIVE OIL

18

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APPETIZERS

SEASONAL GREEN SALAD

GREEN APPLE, CARAMELIZED WALNUT, APPLE VINAIGRETTE

FENNEL, CASHEW FETA CHEESE

25

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CAPRESE SALAD

TOMATO SABLE, CONFIT TOMATOES, PICKLED SHALLOTS IN BEET AND RED WINE

ANCHOVY, BASIL CREME, POWDERED TOMATO

25

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CHICKEN CAESAR SALAD

SOUS VIDE CORNISH HEN BREAST, ROMAINE HEARTS

CAPERS, CROUTONS, PUFFED BUCKWHEAT

35

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POTATO GRATIN

MARINATED HON-SHIMEJI, MUSHROOM PUREE, BLACK GARLIC

22

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STUFFED SQUASH BLOSSOM

PUMPKIN AND TROUT FILLING, VIETNAMESE TOM YUM, CHILI CUSTARD, CAVIAR

22

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LAMB TORTELLINI

CELERIAC CRÈME, DASHI, PORCINI FOAM

28

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ASIAN RISOTTO

LAMB PANCETTA, SHITAKE BROTH, PICKLED NASTURTIUM

28

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FRENCH CHICKEN CONSOMMÉ

CORNISH HEN LEG AND PERSIAN VEGETABLES

28

SALMON SASHIMI

PONZU, GINGER GEL, DEHYDRATED GREEN GRAPES
BLACK TAPIOCA , CLARIFIED CUCUMBER CONSOMMÉ, CAVIAR
32

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FRENCH BEEF TARTARE

QUAIL EGG YOLK, TOASTED RICE, FERMENTED MUSTARD SEEDS
HORSERADISH AND GRILLED SOURDOUGH
34

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BEEF CARPACCIO

BALSAMIC GLAZE, FRESH FIGS, CHILI AIOLI, TOASTED PISTACHIOS, SPANISH OLIVE OIL
SESAME CRACKERS
35

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ENTREES

BLACK TRUFFLE DUCK GNOCCHI

MUSHROOM CONSOMMÉ, DUCK CONFIT, BLACK TRUFFLE
MUSHROOM INFUSED OIL
70

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SMOKED HALIBUT

YELLOW CHERRY TOMATO CHUTNEY
SPICED SAFFRON CRUMBLE, FLAME ROASTED EGGPLANT CRÈME
75

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AGED DUCK LONG ISLAND

14-DAY DRY AGED DUCK BREAST, DUCK LEG CONFIT
TART APPLE CRÈME, APPLE CONFIT AND PICKLED MUSTARD SEEDS
90

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BONE IN SHORT RIBS

BRAISED IN WHITE WINE AND DEMI GLACE, ROSEMARY, ROBUCHON PURÉE
100

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LAMB RACK OF RIBS

HERB CRUMBLE, MUSTARD CRÈME, GRILLED ZUCCHINI, FARRO, LAMB JUS
150

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TOMAHAWK RIBEYE

35 OZ 6 WEEKS DRY AGED RIBEYE, SMOKED ONION, JERUSALEM ARTICHOKE CHIPS
250

20% GRATUITY WILL BE ADDED