



LÉGUMES/VEGETABLES

Crudités de légumes du Jardin
Chicories with Oro Blanco,
Aged Cheese, and Citron
Carpaccio of Kohlrabi with Onion and
Turnip Seed Oil
Roasted Lettuce with Warm Fromage
Blanc, Hazelnut, and Brown Butter
Aubergine with Blackberry and Basil
Risotto of New Potatoes with
Kaluga Caviar and Chive
Asperges De Printemps with
Wild Ramps and Sweetgrass
Morels Roasted in Brown Butter with
Walnut and Bergamot
Onion Tarte Tatin with Apple and Mustard

VIANDES/MEATS

Raw Beef with Herbes de Provence,
Egg Yolk, and Sucrine
Fava Beans with Creamed Sea Lettuce,
Manila Clams, and KatsuoBoshi
Carpaccio of Toro with Avocado,
Almond, and Baerii Caviar
Bluefin Tuna with Tomato, Porcini, and
Celery Leaf
Grilled Lobster with Beef Fat and Wild Berries
Poached Sturgeon with Nasturtium,
Baerii Caviar, and Sauce Suprême
Poulet with Sorrel, English Pea, and
Savagnin
Filet of Salmon with Potage and Sea Salt
Dover Sole with Beurre Blanc
A5 Wagyu with Sauce Périgueux and
Fresh Wasabi

CARTE BLANCHE

chef's selection of six courses, to include dessert

WINE PAIRINGS

Standard
Premium

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

27 April 2022