



LÉGUMES/VEGETABLES

Crudités de légumes du Jardin

Salad of Chicories with Pomelo and Aged Cheese

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 Caviar and Chive

Confit Hearts of Fennel with Mandarin and Sweetgrass

Morels Roasted in Brown Butter with Walnut and Preserved Lemon

Courgettes with Elderflower and Green Almond

Onion Tarte Tatin with Apple and Mustard

Ricotta Gnudi with Parmesan and Black Truffle

VIANDES/MEATS

Consommé of Smoked Trout

Raw Beef with Herbs de Provence, Egg Yolk, and Sucrine Bouchot

Mussels with Pimenton and Herbs

Roasted Bone Marrow with Root Vegetables Sauce

Bluefin Tuna with Tomato, Porcini, and Celery Leaf

Grilled Lobster with Beef Fat and Wild Berries

Rouget with Braised Turnip and Sauce with Pickled Flowers and Roe

Poached Sturgeon with Nasturtium, 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 Périgieux

FROMAGE/CHEESE

Basque-Style Cheesecake of 18 Month Comté with Soured Ice Cream

Conlant of Brie with Roasted and Fresh Figs

Fromage Blanc Sorbet with Meadowsweet Oil and Bee Pollen

CARTE BLANCHE \$145

WINE PAIRING AVAILABLE

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