

## O' BY CLAUDE LE TOHIC

### WINTER GRAND TASTING MENU

SAMPLE MENU, SUBJECT TO CHANGE

#### AMUSE BOUCHE

POMEGRANATE GAZPACHO, MARMALADE OF CHARCOAL-ROASTED BEETS, HERB SALAD

#### CAVIAR COMPOSITION

CARPACCIO OF "KONBUJIME" MADAI, FINGER LIME, SEAWEED  
SHAWAMUCHI AND UNI SABAYON, TOAST MELBA  
LOBSTER GELEE, GERANIUM, CORN VELOUTE

#### SEAFOOD BROTH

SCALLOP, GEODUCK AND SHRIMP RAVIOLI, SCAMPI TARAMA, MIMOLETTE

#### ROASTED LOBSTER

CHAMBERTIN SAUCE, JUNIPER, BONE MARROW, RED CABBAGE, PEPPER BERRY  
BEARNAISE

#### CARAMELIZED BLACK COD

LEMONGRASS OIL, CAULIFLOWER, SEAWEED BUTTER

#### ROASTED VEAL CHOP

SWEET BREAD AND PORCINI, SQUASH, CREAMY SEMOLINA, NATURAL JUS

OR

#### KAGAWA WAGYU RIBEYE

MATSUTAKES IN DAIKON RAVIOLI, HORSERADISH TUILE, MUSHROOM JUS  
*(\$110 SUPPLEMENT)*

#### EXOTIC PINEAPPLE

SILKY COCONUT MILK, RUM EMULSION, FROZEN PINEAPPLE, PASSION FRUIT

#### KUMQUAT AND CHOCOLATE

CONFIT AND SPICY PRUNE, BANYULS, KUMQUAT ICE CREAM

#### MIGNARDISES CART

MENU 250

CHEESE CART 30

STANDARD PAIRING 150

GRAND PAIRING 350

A 20% service charge will be added to all food and beverages

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions