

O'

FALL TASTING MENU

Sample Menu (subject to change)

AMUSE-BOUCHE

POMEGRANATE GAZPACHO,
MARMALADE OF CHARCOAL-ROASTED BEETS, HERB SALAD
gazpacho de grenade, marmelade de betteraves à la braise, salade d'herbes

SEAFOOD SALAD

SCALLOP, SHELLFISH, DASHI GELÉE, OSETRA CAVIAR AND SEASONAL VEGETABLES
salade de fruits de mer en gelée de dashi, caviar ossetra et légumes de saison

BLACK COD

ROASTED WITH FIVE SPICES, VERJU AND RED WINE SAUCE , BABY TURNIP
black cod rôti aux 5 épices, sauce au verjus et côte du rhône, petit navet

ROASTED VEAL CHOP*

SWEETBREAD AND CHANTERELLE, SUNCHOKE CAPERS, NATURAL JUS
côte de veau rôtie, ris de veau et girofle ,câpre, topinambour, jus naturel

or

HOKKAIDO WAGYU RIBEYE*

BLACK GARLIC EMULSION, MATSUTAKE RAVIOLI, NATURAL JUS
emulsion d'ail noir, ravioli de matsutake au daikon, jus naturel, tuile au raifort

(90 supplement)

POMME TATIN

APPLE CARAMELIZED , FROZEN POMMEAU SABAYON , VANILLA MOUSSELINE
pomme caramélisée, parfait glacé au pommeau, mousseline de vanille, sablé breton

ASSORTMENT OF MIGNARDISES

assortiment de mignardises

Menu 185

*Add White Truffles MP

Standard Pairing 115

Grand Pairing 250

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