

# O'

## FALL VEGETARIAN MENU

*Sample Menu (subject to changes)*

### AMUSE-BOUCHE

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

### VEGETARIAN TRILOGY

BURRATA, OLIVE OIL, SPICED MARINATED EGGPLANT  
FALL VEGETABLE SALAD AND SHAVED WHITE TRUFFLE  
CAULIFLOWER VELOUTÉ AND GERANIUM EXTRACTION  
burrata, huile d'olive et aubergine et marinée aux épices douces  
salade de légumes d'automne, râpée de truffe blanche  
velouté de chou fleurs et extraction de geranium

### JIDORI EGG

SOFT COOK EGG, KABOCHA MOUSSELINE AND COMTE CREAM  
oeuf mollet, mousseline de kabocha et crème de comte

### SEASONAL MUSHROOM

MATSUTAKES IN DAIKON RAVIOLI, HORSERADISH TUILE, MUSHROOM JUS  
raviole de matsutake au daikon, tuile de raifort, jus de champignons

### 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**

**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