

# O'

## TEN - COURSE VEGETARIAN MENU

*Sample Menu (subject to changes)*

### AMUSE - BOUCHE

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

### VEGETARIAN TRILOGY

BURRATA, OLIVE OIL, STRAWBERRY GAZPACHO  
FARM EGG SABAYON, TOAST MELBA, TRUFFLE  
TOMATO GELÉE, GERANIUM, CORN VELOUTÉ  
buratta, huile d'olive, gaspacho de fraise acidulée  
oeuf de poule en sabayon, toast melba, truffe  
gelée de tomate, géranium, velouté de maïs

### ZUCCHINI CANNELLONI

PUMPKIN SEEDS, OLIVE, LEMON CONFIT, TEMPURA FLOWERS  
graines de courge, olive, citron confit, fleurs en tempura

### LEMONGRASS ROYALE

CAULIFLOWER, WILD FENNEL EMULSION  
choux fleur, émulsion de fenouil sauvage

### RED CABBAGE

CHAMBERTIN SAUCE, PEARL ONION, BABY KALE, PEPPER BERRY BÉARNAISE  
sauce au Chambertin, oignon grelot, kale et béarnaise aux baies de genièvre

### ROASTED CELERY ROOT

SEAWEED BUTTER, SHIITAKE DASHI, GINGER  
roti au beurre d'algues, dashi de shiitake, gingembre

### GNOCHETTI

MATSUTAKE CREAM, PARMESAN, CAPERS, ARUGULA  
crème de Matsutake, copeaux de parmesan, capucine et roquette

### STRAWBERRY SORBET

LEMON CREAM, BASIL AND RED BELL PEPPER  
crème prise au citron, basilic et poivron rouge

### POACHED PEACH

BLACKCURRANT SYRUP, ALMOND BISCUIT, GERANIUM ICE CREAM  
pêche pochée au cassis, sabayon aux amandes et pain de Gênes, glace au geranium

### MIGNARDISES CART

chariot de mignardises

Menu 250

Cheese Cart (supp.) 30

Standard Pairing 150

Grand Pairing 350

A 20% service charge will be added for 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