

Chef's Winter Tasting Menu 175

L'HAMACHI

Hamachi Marinated with Passion Fruit, Radish, Avocado,
Green Apple

LE CAVIAR OSCIETRE

Salsify Purée, Smoked Salmon, Chervil Apple Vodka Gelée,
Egg, Golden Oscietra Caviar, Blinis

LE CRABE ROYALE

King Crab, Heart of Palm, Celeriac, Pomegranate,
Tarragon Zephyr

L'OURSIN

Sea Urchin Royale, Light Fennel Cream, Meyer Lemon Confit,
Fennel Pollen

LE HOMARD DU MAINE

Warm Butter Poached Maine Lobster, Kabocha Squash,
Red Onion, Bacon, Chocolate Crumble, Lobster Emulsion

LES CUISSES DE GRENOUILLE

Frog Legs Tempura, Red Cabbage, Carrot Puree, Frog Legs jus,
Garlic Emulsion

LE CABILLAUD D'ALASKA

Seared Alaskan Black Cod, Fennel, Baby Leek, Lotus Root,
Yuzu Consommé

LA TARTE FLAMBE A LA TRUFFE NOIRE

Cipollini Onion, Green Asparagus, Bacon, White Cheese,
Black Truffle

LE BOEUF KOBE DU JAPON A5+

Japanese Kobe Beef Tenderloin A5+,
Porcini Mushroom, Zaccagni Pasta, Sauce Bordelaise

LE BRIE DE MEAUX

Brie de Meaux Cheese Infused with Black Truffle,
Brioche Toast

LE KIR ROYALE

Blackcurrant Marmalade, Blackcurrant Sorbet,
Champagne Mousse

LA CHATAIGNE

Chestnut Bavaroise, Hazelnut Meringue, Hazelnut Chantilly,
Grape Marinated in Muscat, Frangelico Ice Cream

LE CHARIOT DE MIGNARDISE

Assortment of Homemade Chocolate

Chef Gregory Pugin

Wine Pairing 115

The order for the Chef's tasting menu must be in the Kitchen by 9:00pm.
No substitutions. Menu must be ordered by entire table.