

Happy Valentine’s Day!

Pour Commencer

Tarbouriech Oyster
fennel & sunchoke / sea bean / nuage marin 

Mushroom Cappuccino
sweet potato / madeira reduction 

Un

choice of:

Sea Urchin
chawanmushi inspired / minneola tangelo / hoshi nori
Champagne, Famille Moussé, 'L'Or d'Eugene,' Blanc de Noirs, Brut NV, France

Foie Gras
royale / red king crab / ginkgo bouillon corsé 
Sparkling Rosé, Lieb Cellars, 'Reserve' NV, North Fork, Long Island, NY

Toro Saku
mi cuit / tamarind / mandarinquats / sea condiment 
Cremant de Loire, François Chidaine, Brut Nature 2021, Montlouis-sur-Loire, France

Deux

choice of:

Langoustine
slightly cooked / stuffed zita / swarnadwipa / green curry
Riesling Spätlese, JJ Prum, 'Bernkasteler Badstube' 2024, Mosel, Germany

Scallop
lightly smoked / gold ossetra caviar / champagne hazelnut 
Gruner Veltliner Smaragd, Rudi Pichler, 'Terrassen' 2024, Wachau, Austria

Trois

choice of:

Wild Turbot
white asparagus / stuffed morel / galangal / zanzibar-amontillado sabayon 
Chardonnay, Domaine des Carlines, 'Tremoulette' 2019, Jura, France

Lobster
cuit sur la braise / kabocha squash / kampot pepper sauce 
Pinot Bianco, Cantina Terlan, "Vorberg Riserva' 2022, Alto Adige, Italy

Beef Cap
wagyu / brussel sprout coussin / juniper berries reduction 
Rioja Gran Reserva, La Rioja Alta, 'Viña Arana' 2017, Rioja, Spain

Dessert

Ruby Red
grapefruit textures / puffed rice / sorbet herbacé 

Peony
chocolate / raspberry / rose
Rivesaltes Ambré, Domaine de Rancy 2000, Languedoc-Rousillon, France

Petit Fours
for the table

Un / Deux / Trois / Dessert
280 prix fixe

125 wine pairing | 175 reserve wine pairing
55 non-alcoholic pairing

 gluten free. Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let us know about food allergies and dietary preferences.