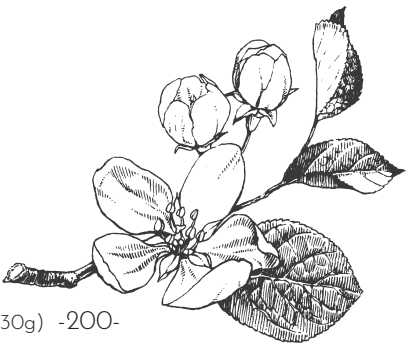


Menu

START



- caviar service - crème fraîche, potato variations
- belgian osetra (50g) -65- beluga (50g) -110- white pearl (30g) -200-
- bread, ricotta, fig jam, cultured butter -12-
- tempura scallop, warashita, sambal -22-
- quail, savoy cabbage, mustard, demi -18-
- mussels, fennel, potato, vermouth -22-
- crab fritter, dill, kombu, preserved lemon -20-
- foie gras, blackberry, pumpernickel, beets -25-

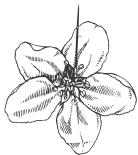
MAIN

- smoked pork, potato strings, apple chutney, parsnip -46-
- mushroom risotto, porcini , crème fraîche -36-
- grilled whole rainbow trout, celerac, shiso, roe -39-
- wagyu bavette, potato hash, pickled onion, compound butter -59-
- duck, honeycomb, polenta, demi, pear -48-
- tonkotsu, forbidden rice noodles, boar, tare -36-

SWEET

- chocolate crèmeux, cherry, pistachio -18-
- 5 spice semifreddo, orange chiffon cake, rhubarb, pink peppercorn -16-
- mascarpone, blueberry, lavender, buttery pea flower -16-
- smoked banana flan, peaches, salted caramel -18-
- selection of artisan cheeses á la carte

brought to you by -
Chefs - Brian Vargas, Ahaggar Juárez
Pastry Sous - Joni-gaye Williams
Comis - Braxton Godwin, Cayson Duncan, Jenny Phutthisophon
Service lead - Jeremy Patterson



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