

Menu

START

caviar service - crème fraîche, potato variations
belgian osetra (50g) -65- beluga (50g) -110- white pearl (30g) -200-



bread, ricotta, jam, cultured butter -12-
grilled scallops, brussels, pea purée, prosciutto, lemon -23-
pavé, feta dill sauce, trout roe -18-
mussels, sweet potato, chorizo, coconut milk -23-
crab salad, cucumber, citrus consommé -20-
foie gras, focaccia, mushroom, hazelnut, peach -27-
frisée, fennel, cucumber, radish, fig dressing -14-

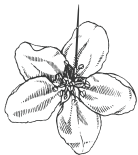
MAIN

smoked pork, sweet mole, onion escabeche, kale -46-
risotto milanese, asparagus, smoked tomato, crème fraîche -36-
halibut, forbidden rice, beurre blanc, pistachio -54-
tagliatelle, kale pesto, peas, fresh cheese -37-
duck, polenta, beets, raddichio -48-
squab, shallot strata, plums, escarole -42-

SWEET

chocolate cake, raspberries, bourbon ice cream -18-
corn brûlée, cherry sorbet, coconut -16-
black sesame mousse, blackberry, dulce streusel, basil sorbet -16-
smoked flan, banana, caramel, tuile -18-
lemon kaffir pana cotta, grilled peaches, ginger honey, white chocolate -16-
selection of artisan cheeses á la carte

brought to you by -
Chefs - 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.