



CHEF'S TASTING MENU

Shoyu Tuna Sashimi
tomato coconut water, melon
shrimp salad

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Foie Gras Crêpe Suzette
orange glazed crêpes, kumquat, pine nut jam
(SUPPLEMENT +20)

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Lobster Tortelloni
Sauternes-glazed pork belly, smashed peas,
spring onion, pesto

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*'Orange Chicken'**
Rainier cherries, artichoke,
dirty potatoes, orange wine

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Beef & Truffle
blueberry-braised beef, porcini soubise,
taleggio, black truffle

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Strawberry Tropézienne
whipped crème fraîche, lemon verbena ice cream,
strawberry crunch
&
Foie Gras Profiterole

**Items marked with an "*" are cooked to order*
***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs*
may increase your risk of foodborne illness; especially if you have certain
medical conditions.
Many dishes include ingredients not listed on the menu. Please let us know if
you have allergies or food sensitivities.
Wild Mushrooms are not an inspected product.