



CHEF'S TASTING MENU

*Beef Tenderloin Tataki
pickled ramp gribiche,
asparagus, green garlic za'atar oil*

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*Smoked Scallop Mi-Cuit
fava guac, fresh chickpeas,
lovage, salt & pepper squid*

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*Seared Foie Gras
kaji teriyaki, eel ramen cake,
roasted radishes
(SUPPLEMENT +25)*

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*Kombu Glazed Monkfish
pork skin peas, lobster fennel salad,
tarragon seaweed pistou*

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*Grilled Pigeon
foie gras potato pierogi,
strawberry, turnip, truffle*

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*Rhubarb Marjolaine
pandan tapioca, lychee coconut sorbet,
matcha crumble
&
Foie Gras Profiterole*

*** 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.