

SEASONAL

Langoustine

Satusma Gelée, Smoked Trout Roe,
Masago Arare

Turbot

Emeril's Reserve Caviar,
Winter Broccolis, Potato

Scallop "Grenobloise"

Lentils, Lemon-Caper, Brown Butter Foam

Sweetbread

Mustards, Salsify,
Root Vegetable Demiglace

Venison

Pickled Celeriac, Pecan, Foie Gras Port Jus

BLOOD ORANGE SORBET & LYCHEE ROSE GRANITA

Winter Magnolia

Ice Wine Custard, Passionfruit-Pineapple
Jelly, Frozen Coconut Crème Sauce

...
165

Wine Pairing

...
100

CLASSICS

Smoked Salmon Cheesecake

Emeril's Reserve Caviar,
Green Onion Gelée

Oyster Stew

Foie Gras, Honshimeji Mushroom,
Herbsaint

Raviolo

Gulf Shrimp, Tasso Cream

Potato Alexa

Mushrooms, Alliums, Truffle Butter

Lobster

Buttered Leeks, Red Wine Gumbo

Filet & Daube Glacé

Celeriac-Horseradish Purée, Mustards,
House Worcestershire

HONEY PEAR SORBET & POMEGRANATE GRANITA

Banana Cream Pie

Dulce de Leche

...
185

Wine Pairing

...
130

SUPPLEMENTAL

Oysters on the Half-Shell

Accoutrements
½ dozen / dozen MP

Emerils Restaurant Reserve Caviar

Golden Osetra – 110 / Hybrid – 85

Half Bottle Pairings

Kobal Muskat 'Extra Brut, Slovenia NV 30

Champagne Louis Roederer 'Brut
Premier' NV 70

Champagne Pierre Paillard 'Les Parcelles'
Extra Brut NV 85

Truffle Burrata

Truffle Vinaigrette, Toasted Baguette 25

Foie Gras Torchon

Seasonal Fruit Compote,
Toasted Brioche 28

Château Doisy-Daëne 'Extravagance',
Barsac 1997 50/1oz

Bespoke Vegetarian Options Available on Request