

SEASONAL

Cobia & Caviar

Sake, Beets, Dashi-Allium Vinaigrette

Scallop "Grenobloise"

Lentils, Lemon-Caper, Brown Butter Foam

Salmon

Turnips. Shiso, Pumpkin & Yuzu Butter

Sweetbread

Mustards, Salsify, Root Vegetable,
Demiglace

Duck

Cranberry, Red Chard, Brandied Jus

MEYER LEMON SORBET & KIWI GRANITA

Magnolia in Fall

Fig & Almond Gateau, Cinnamon Mousse,
Spiced Meringue

...
155

Bespoke Vegetarian Options Available on Request

CLASSICS

Oyster Stew

Emeril's Reserve Caviar,
Celeriac-Horseradish Mousseline,
Herbsaint

Raviolo

Gulf Shrimp, Tasso Cream

Potato Alexa

Mushrooms, Alliums, Truffle Butter

Lobster

Buttered Leeks, Red Wine Gumbo

Filet Mignon

Comté Mornay, Bone Marrow,
Black Garlic Bordelaise

HONEY PEAR SORBET & POMEGRANATE GRANITA

Banana Cream Pie

Dulce de Leche

...
160

ENJOY A WINE PAIRING FROM OUR WINE
SPECTATOR GRAND AWARD-WINNING WINE LIST
WITH ANY OF OUR TASTING MENUS

...
100

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