

SEASONAL

Crawfish

Ham Hock Gelée Ramp, Chawanmushi,
Emeril's Reserve Caviar

Uni

Koshihikari Rice, White Asparagus,
Crispy Chicken Skin

Turbot

Louisiana Pea Stew, Potato Mousse,
Spring Radish, Trout Roe

Rabbit & Morel

Boudin Blanc En Croute, Braised Rabbit,
Vin Jaune

Lamb

Carrot, Preserved Lemon, Ras al Hanout

BLOOD ORANGE SORBET & LYCHEE ROSE GRANITA

Magnolia

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

...
165

Wine Pairing

...
100

CLASSICS

Smoked Salmon Cheesecake

Emeril's Reserve Caviar

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

Foie Gras Torchon

Seasonal Fruit Compote,
Toasted Brioche 28

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

BBQ Shrimp

Rosemary Biscuit 24

Bespoke Vegetarian Options Available on Request