

CLASSICS

Oyster Stew

Paramount Caviar, Celeriac Horseradish
Mousseline, Herbsaint

Raviolo

Gulf Shrimp, Tasso Cream

Potato Alexa

Truffle Emulsion, Garlic Mushroom Broth

Lobster

Buttered Leeks, Red Wine Gumbo

Strip Steak

Comté Mornay, Mushrooms,
Black Garlic Bordelaise

PEACH SORBET & ALMOND MILK GRANITA

Banana Cream Pie

Dulce de Leche

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160

SEASONAL

Chilled Lobster

Shellfish Custard, Yuzu Kosho, Tarragon

Squid & Palm

Thai Basil, Galangal Curry

John Dory

Field Pea Succotash, Alliums,
Corn Beurre Fondue

Quail

Foie Gras, Summer Peaches, Port Wine Jus

Lamb

Caponata,
Pomegranate Glace

MANGO SORBET & LYCHEE GRANITA

Magnolia

Honey-Yogurt Gateau, Guava Jelly,
Lemon Verbena Namelaka

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155

VEGETABLES

Summer Melons

Seaweed Caviar, Mezcal Aqua Fresca

Grilled Okra

Tomato & Ginger Compote,
Jerk BBQ Sauce

Stuffed Artichoke

Saffron Rouille, Creole Bouillabaisse

Miso Eggplant

Cucumbers, Furikake, Hoisin Ponzu

Mushrooms Au Poivre

Truffle Potato Purée

BEET SORBET & ORANGE SUPREMES

"Oops" Berry Sno-Ball

Cucumber-Basil Granita, Wild Berry
Coulis, Lemon Crèmeux

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140

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

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100