

SEASONAL

Cobia & Caviar

Sake, Beets, Dashi-Allium Vinaigrette

Scallop “Grenobloise”

Lentils, Lemon-Caper, Brown Butter Foam

Trout

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

Paramount Caviar, Celeriac Horseradish
Mousseline, Herbsaint

Raviolo

Gulf Shrimp, Tasso Cream

Potato Alexa

Truffle Emulsion, Garlic Mushroom Broth

Lobster

Buttered Leeks, Red Wine Gumbo

Filet Mignon

Comté Mornay, Mushrooms,
Black Garlic Bordelaise

**APRICOT SORBET &
ALMOND 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

Truffle Burrata

Truffle Vinaigrette, Toasted Baguette 25

Foie Gras Torchon

Seasonal Fruit Compote,
Toasted Brioche 28

Emerils Restaurant

Reserve Caviar

Golden Osetra – 110 / Hybrid - 85