

**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

**Chilled Lobster**

Shellfish Custard, Yuzu Kosho, Tarragon

**Squid & Palm**

Thai Basil Oil, Galangal Curry

**Red Snapper**

Field Pea Succotash, Alliums, Corn Beurre Fondue

**Quail**

Foie Gras, Summer Peaches, Port Wine Jus

**Lamb**

Squash Blossom, Caponata, Pomegranate Glace

**MANGO SORBET & LYCHEE GRANITA**

**Magnolia**

Honey-Yogurt Gateau, Guava Jelly,  
Lemon Verbena Namelaka

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155

**Summer Melons**

Seaweed Caviar, Mezcal Aqua Fresca

**Grilled Okra**

Tomato & Ginger Compote, Jerk BBQ Sauce

**Stuffed Artichoke**

Saffron Rouille, Creole Bouillabaisse

**Golden Eggplant**

Toasted Almond Hummus, Herb Tabouleh,  
Yellow Harissa

**Mushrooms Au Poivre**

Truffle Potato Puree

**BEEF 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 per person