



chef's tasting menu

Agrume du Moment

Spring Citrus, Foie Gras, Caramelized Confiture

Asperge Blanche

White Asparagus from Provence, Smoked Yogurt, Spring Herbs, Blanc-Manger, Caviar

Riz "Koshihikari"

Japanese Rice folded with Sea Urchin "like a Risotto", Miso-Marinated Scallop

additional course upon request +45

Foie Gras

Seared, Cumin-Kissed Heirloom Carrots, Blood Orange, Nepalese Timut Pepper

additional suggested wine pairing +35

Maquereau

Sawara Spanish Mackerel, "Cherry Blossom Grenobloise", Herb Purée, Charred Gem Lettuce

Agneau Printanier

Lamb Chop "En Crepinette", Navarin in a Parsley Crêpe, Black Garlic, Ramps Infused Lamb Jus

Or

upon request +35

Veau du Périgord

Roasted Tender Veal Loin, Asparagus, Stuffed Morel, Crispy Sweetbread Nuggets, Calvados Veal Jus

Miel Safrané

Saffron and Honey Foam, Fermented Honey Ice Cream, Citrus Granite

Entremet Glacé

Coconut Mousse Covered Strawberry Sorbet, Buckwheat Sablé, Chamomile, Lime Gelée

Petits Fours

225

Wine Pairing 165

Reserve Pairing 315

Non-Alcoholic Beverage Pairing 70

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness