



HAPPY NEW YEAR 2019

amuse bouche—

DEVEILED QUAIL EGGS & CAVIAR
TARTS OF BEEF TARTARE

appetizer— choice of

KOHLRABI SOUP & ALASKAN KING CRAB
*caramelized green apple, ras el hanout,
garlic oil & finger lime*

SALAD OF ROASTED BEETS & PERSIMMON
*ashed goat cheese, toasted hazelnuts,
calamansi & dill vinaigrette*

HAMACHI CARPACCIO
*hearts of palm & pear, grated horseradish,
Marcona almonds, white soy vinaigrette*

CHESTNUT TORTELLINI
*hen of the woods mushrooms,
veal sweetbreads & Burgundy truffle*

entrée— choice of

TURBOT À LA GRENOBLOISE
*poached Maine lobster, celeriac mousseline,
meyer lemon, brioche, caper & wood sorrel*

PAN ROASTED DIVER SCALLOPS
*acorn squash canelloni, pancetta Americano
beech mushrooms & apple cider emulsion*

ROHAN DUCK BREAST “AU POIVRE”
*seared foie gras, dark cherry jus
buttered wheatberries & preserved ramps*

OAK GRILLED WAGYU BEEF TENDERLOIN FILET
*Yukon Gold pomme purée & watercress
Périgord truffle sauce*

dessert— choice of

CHOCOLATE INTEMPERANCE
pomegranite, persimmon, saffron

CHESTNUT MILLE-FEUILLE
puff pastry, huckleberry, mascarpone ice cream

CHAMPAGNE & CITRUS SOUFFLÉ FOR TWO
champagne sorbet