



Seasonal Tasting Menu

27th - 31st May 2025

DUO OF TERRINES

loquat gelée, candied kumquat, caperberries

CALF'S BRAIN RAVIOLI

osetra, sauce de japon

"POT AU FEU"

hudson valley foie gras, crisp spring vegetables, consomme of wild cèpes

SALMON & CEDAR

ōra king salmon, basil nage

ROASTED PIGEONNEAU

braised celery, washington state morels "à la crème"

FRICASSÉE OF SPRING RABBIT

"peas & carrots", sauce moutarde

PAIN PERDU "HONG KONG STYLE"

passion fruit confecture, tête des moines

ORANGE BLOSSOM ICE

CAMBRIDGE BURNT CREAM

chanterelle, tahitian vanilla

MADELEINES

STRAWBERRY SOUFFLÉ

local strawberries, rosewater, creme fraiche