



à la carte menu

HORS D'OEUVRES

OYSTERS VIENNESE auslese grande cuvée no. 5

BRIOCHE "MARIE ANTOINETTE"

sea urchin crème, royal osetra caviar, dashi-cured hen egg

30g

PÂTÉ EN CROÛTE pâté of game birds, boudin noir, apricot, sauternes

FIRST COURSE

SPRING VEGETABLE "POT-AU-FEU"

norwich meadows farm vegetables, tempura of rapini blossom & golden enoki, consommé

TASMANIAN SEA TROUT dill, sansho, horseradish emulsion

TAGLIATELLE WITH CRAB, CAVIAR & CUCUMBER

dungeness crab, beurre blanc, osetra

CALF'S BRAIN RAVIOLI mirepoix, osetra, sauce japonaise

BOUDIN BLANC ballottine of vermont quail & heritage pork, juniper, pruneaux

HOKKAIDO SCALLOP & PRESERVED CITRUS

foie gras, "linguine" of squash, yuzu

"A RABBIT & HIS WEALTH" savoie organic farm cabbage, vermont rabbit, mirepoix



SIGNATURE *à la* MAISON

“A COOK’S SNACK: BREAD & BUTTER”

foie gras, white port, guava confiture, périgord truffle

*a favorite to bring you into the joys of our world...
for those who are, in their heart of hearts, cooks.*

full-table participation

SOUP COURSE

CREAM OF GARLIC EN CROÛTE roast garlic, preserved white truffle

MAIN COURSE

HALIBUT “EN BRIOCHE”

willow wisp organic farm hakurei turnip “bonne femme,” sauce champagne

DOVER SOLE “VÉFOUR”

lani’s farm chou-fleur crème, caviar beurre blanc, truffle, fines herbes

PIGEONNEAUX & PLUMS locust grove damson, celeriac, vin rouge

DUCKLING FLAMBÉ four story hill farm canard, essence of violet, cassis

prepared tableside

NOISETTES OF LAMB “EN CRÉPINETTE”

elysian fields lamb, parsnip, sauce périgourdine

STEAK FRITES AU POIVRE american angus, sauce au poivre

prepared tableside

WHISKY-AGED CÔTE DE BŒUF sakura, pommes purée, pink peppercorn