



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

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



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" spring peas, chocolate mint, morel crème

DOVER SOLE "VÉFOUR" Iani's farm chou-fleur crème, caviar beurre blanc, fines herbes

"A SPRING RABBIT IN CHARTREUSE"

vermont rabbit three ways, willow wisp farms rhubarbe, escargot, chartreuse vert

DUCKLING FLAMBÉ

four story hill farm canard, washington state cherry, essence of jasmine flower

prepared tableside

NOISETTES OF LAMB

elysian fields lamb, fricassée of forest vegetables, locust grove damson

STEAK FRITES AU POIVRE american angus, sauce au poivre

prepared tableside

LAVENDER AGED BEEF french lavender, beurre maître d'hotel, pommes allumette

CÔTE DE BŒUF "BEATRICE" charred prawn butter, blackberry confiture, garlic confit