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*à la carte menu*

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## 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

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## 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*

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## 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

PIGEONNEAUX "PARISIENNE" halal pastures kyoto carrot, sauce chambertin

### 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

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## SÉLECTION DE BŒUF

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, blackberry confiture, garlic confit

"LE BURGER" forty-five day aged angus, bordeaux onions, fromage d'affinois