



*Seasonal Tasting Menu: Célébration de Volailles*

*“No bird soars to high if he soars with his own wings.” - William Blake*

*August 2026 | Celebration of Birds*

CANAPÉS: “A TALE OF TWO FOIES”

*Bon Bon de Foie Gras - hudson valley foie gras “explosion”, truffle three ways*

*“Duck Pie” - duck liver mousse, locust grove damson, truffled aspic*

BEEF TARTARE “TEMAKI”

*niman ranch beef, english lavender & duck fat “furikaki”, golden osetra caviar*

TAGLIATELLE WITH CRAB, CUCUMBER & CAVIAR

*heritage hen egg pasta, dungeness crab, beurre blanc, kaluga caviar*

HOKKAIDO SEA URCHIN POTAGE

*pheasant broth, sea urchin crème, austrailian black winter truffle, manzanilla sherry*

*golden osetra caviar 15g +85*

SCALLOP & PRESERVED CITRUS

*hudson valley foie gras, “linguini” of squash, rich hen jus, yuzu*

PIGEONNEAUX “À L’ORANGE”

*cedar smoked vermont squab, cara cara orange, sauce bigarade, pommes purée*

CARTE DE FROMAGE

*humboldt fog, tête de moines, truffled brillât savarin, quince confiture*

SOUFFLÉ DE FOIE GRAS

*aged armagnac, caramel “ribbon”*

MADELEINES

CHILLED NECTARINES IN EARL GREY

*compressed frog hollow nectarines, crème fraîche*