



à la carte menu

LES PLUMES

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

BONBON DE FOIE GRAS hudson valley foie gras “explosion,” truffle three ways

BEEF TARTARE “TEMAKI”

niman ranch beef, essence of smoked duck fat & english lavender “furikake,” caviar

FIRST COURSE

SUMMER VEGETABLE “POT-AU-FEU”

norwich meadows farm vegetables, tempura of fleurs de courgette & aubergine, 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 *de 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 hearts of hearts, cooks.*

full-table participation

MAIN COURSE

SALMON & CEDAR ōra king salmon, basil nage

DOVER SOLE “VÉFOUR”

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

PIGEONNEAU “PARISIENNE” halal pastures farm “peas & carrots,” sauce chambertin

DUCKLING FLAMBÉ

four story hill farm caneton, washington state cherries, essence of jasmine flower

prepared tableside

“A RABBIT & HIS WEALTH”

vermont rabbit two ways, veal sweetbreads, savoie farms cabbage, sauce madère

SÉLECTION DE BŒUF

STEAK FRITES AU POIVRE american angus, sauce au poivre

prepared tableside

“LE BURGER” forty-five day aged angus, bordeaux onions, fromager d’affinois