BAR EXCLUSIVES

bookings for the Bar are recommended, and the full menu is available. Whilst walk-ins are welcome, please note that Le Burger is available exclusively on a pre-ordered basis

LE BURGER forty-five-day dry-aged angus blend, fromager d'affinois, cabernet

Available exclusively by pre-order, this acclaimed burger is made in strictly limited quantities. Crafted from a proprietary blend featuring aged rib eye, this signature creation first defined an era at Chef Mar's original cult-favorite establishment, The Beatrice Inn. Dubbed the "Birkin of Burgers" by Vogue Magazine, Le Burger *has its own MasterClass, James Beard Award, and has developed a following that draws guests from around the world.*

HORS D'OEUVRES

OYSTERS VIENNESE auslese grande cuvée no. 5

BRIOCHE "MARIE ANTOINETTE"
sea urchin crème, royal osetra caviar, dashi-cured hen egg
30g

TERRINE À LA MAISON pâté of pork and duck, orange confit, pistachio

FIRST COURSE

WINTER VEGETABLE "POT-AU-FEU"
norwich meadows farm vegetables, tempura of japanese pumpkin & golden enoki, consommé

TASMANIAN SEA TROUT
dill, sansho, horseradish emulsion

CALF'S BRAIN RAVIOLI
mirepoix, osetra, sauce japonaise

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

HOKKAIDO SCALLOP & WINTER CITRUS
foie gras, confit buddha's palm, "linguine" of winter squash

CHILLED MUTSU APPLE & BLACK TRUFFLE "COMPOSÉE"
lani's farm black radish, rose chicory, champignon de paris, white miso, fines herbes

SIGNATURE *à la* MAISON

"T. F. C."

8g | *20g*

SOUP COURSE

CREAM OF GARLIC EN CROÛTE roast garlic, preserved white truffle

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MAIN COURSE

SALMON & CEDAR ōra king salmon, basil nage

HALIBUT "EN BRIOCHE"
willow wisp farm hakurei turnip "bonne femme," sauce champagne

PIGEONNEAUX & PLUMS locust grove damson, celeriac, vin rouge

DUCKLING ROYALE four story hill farm canard, essence of violet, cassis
prepared tableside

NOISETTES OF LAMB "EN CRÉPINETTE"
elysian fields lamb, parsnip, sauce périgourdine

"THE PIG'S TROTTER" stuffed trotter "à la koffmann," port demi-glace

CHEESE COURSE

FROMAGE

selection of three | *selection of five*

Brillat-Savarin *cow's milk, france*

La Noix d'Argental *cow's milk, france*

Cambozola Black Label *cow's milk, germany*

Chabichou du Poitou *goat's milk, france*

Tête de Moine *raw cow's milk, switzerland*

DESSERT COURSE

PASSIONFRUIT SOUFFLÉ crème fraîche, malaysian white pepper

CRÊPES "SUZETTE" bitter seville orange, dutch cocoa, orange blossom, cointreau

"CHOCOLATE, COFFEE & CIGARETTES"
mousse au chocolat, coffee liqueur, "cigarette russe"

MADELEINES ameretto, tahitian vanilla, porcini glacée

GLACÉES & SORBETS DU JOUR

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TASTING MENU

SIX COURSES *295*

SEASONAL TASTING *365*

wine pairings & progressions available upon request

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