

Vegetarian Tasting Menu*	
— Per Table Only —	
	Cucumber Cucumber Medley; Seaweed Caviar, Green Gazpacho <i>Junmai Ginjo, Hakurakusei ‘The Connoisseur’, Niizawa Brewery, Miyagi</i>
	Soba Noodle Chilled Soba Noodles; Périgord Truffle-Yakitori Sauce <i>Chartogne-Taillet, Cuvée Ste. Anne, Merfy, Montagne de Reims, Brut, NV</i>
	Artichoke Artichoke Panaché; Tomato Compote, Black Truffle Vinaigrette <i>Tokaji, Moric and Hidden Treasures, Tokaj, Hungary 2023</i>
	Leek Warm Truffled Baby Leek Terrine; Petite Salad, Mustard-Herb Vinaigrette <i>Chardonnay, Birichino, Central Coast, California 2024</i>
	Cabbage Stuffed Cabbage; Black Truffle-Wild Mushroom Jus <i>Gevrey-Chambertin, Vieilles Vignes, Domaine Tortochot, Burgundy, France 2023</i>
	Pasta Black Truffle Tagliatelle <i>Brunello di Montalcino, Fattoria del Colle, Donatella Cinelli Colombini, Tuscany, Italy 2021</i>
	Yuzu Coconut-Gin “Cloud”, Yuzu-Avocado Sorbet <i>Jurançon, Clos Guirouilh, Southwest France 2016</i>
	Honeydew “Pixelato Supremo” Cantaloupe, Melon Medley <i>Moscatel ‘My Sweet Paradise’, Mata, Malaga, Spain 2024</i>
\$270 per person \$450 with wine pairing per person	
Chef: Eric Ripert	

Chef’s Tasting Menu*	
— Per Table Only —	
	Bluefin Tuna-Caviar Nori Crisp; Bluefin Tuna Tartare and Osetra Caviar, Seaweed Emulsion <i>Fitapreta, O Ancestral Branco, Alentejo, Portugal 2025</i>
	Uni Warm Sea Urchin; Bone Marrow Custard, Green Peppercorn Dashi <i>Miraflores, Ramiro Ibañez, Andalucía, Spain 2025</i>
	Turbot Steamed Turbot; Baby Yukon Gold Potatoes, Citrus Beurre Blanc <i>Puligny Montrachet, Jean-Louis Chavy, Burgundy, France 2023</i>
	Tilefish Baked Tilefish; Stuffed Zucchini, Coconut-Green Curry Sauce <i>Montlouis-sur-Loire, Sec, Les Choisses, François Chidaine, Loire, France 2023</i>
	Halibut Steamed Halibut; Barbecued Royal Trumpet, Wild Mushroom Bouillon <i>Pinot Noir, Domaine Marcel Deiss, Alsace, France 2024</i>
	Lobster Lobster “Mi Cuit”; Crispy Lasagna, Black Truffle Sauce <i>Brunello di Montalcino, Fattoria del Colle, Donatella Cinelli Colombini, Tuscany, Italy 2021</i>
	Sesame “Black Forest” Sour Cherry Compote, Black Sesame Ice Cream <i>Zweigelt, Kracher, Beerenauslese, Neusiedlersee, Austria 2021</i>
	Peruvian Dark Chocolate Warm Peruvian Chocolate Tart, Tahitian Vanilla Ice Cream <i>Taylor Fladgate, 20 Year Tawny, Portugal</i>
\$350 per person \$530 with wine pairing per person	