

Chef's Tasting Menu*

— Per Table Only —

Caviar Tartare

Hamachi-Osetra Caviar Tartare; Sea Lettuce
Dashi Gelée

Sake, Manzairaku, Junmai Ginjo, Hakusan City, Japan NV

Langoustine

Seared Langoustine; Foie Gras Crouton
Balsamic-Truffle Vinaigrette

Riesling, Scharzhofberg, Von Hövel, Mosel, Germany 2016

Sea Trout

Ultra-Rare Smoked Sea Trout; Pickled Red Onion
Citrus-Miso Emulsion

"Os Pasas," Luis Anxo Rodriguez Vazquez, Ribeiro, Spain 2015

Dover Sole

Sautéed Dover Sole; Almond-Matsutake Salad, Parsnip Mousseline
Soy-Lime Emulsion

Krug, "Grande Cuvée 163ème Edition," Reims, France NV

Monkfish

Pan Roasted Monkfish; Squid Ink Fideos
Chorizo Emulsion

Rosso di Montalcino, Biondi-Santi, Tuscany, Italy 2004

Lobster

Baked Lobster; Creamy White Corn Polenta
Red Wine-Gumbo Sauce

La Dame de Montrose, Saint Estéphe, Bordeaux, France 2011

Carrot

Whipped Mascarpone, Walnut Nougatine, Carrot-Mandarin Sorbet
Château La Rame, Sainte-Croix-Du-Mont, Bordeaux, France 2005

Citrus

Burnt Orange Crèmeux, Clementine-Yogurt Sorbet, Olive Oil-Citrus Sauce
Beerenauslese, Alois Kracher, Neusiedlersee, Austria 2016

** Consuming raw or undercooked meats, poultry, seafood
shellfish or eggs may increase your risk of foodborne illness*