

Fruits De Mer

SEAFOOD PLATTER.....S105/L175	½ DOZEN OYSTERS.....23
CLAMS.....20 lobster broth, tarragon oil	MUSSELS.....16 espelette, saffron aioli
SNOW CRAB.....40 malt vinegar aioli	½ LOBSTER.....40 calamansi beurre blanc
HAMACHI TARTARE.....27 black radish, serrano, pomelo, dashi	CAVIAR SERVICE.....125 bbq banana cultured cream, blinis

Cuisine

UNI & MORTADELLA TARTINE 38

LAMB TARTARE, HARISSA, TAHINI, OLIVES, CHICKPEA CRACKERS 27

DEVEILED CHICKEN HEART BROCHETTE, KOHLRABI REMOULADE 16

POMMES DAUPHINE, TRUFFLE MORNAY, CAVIAR 24

BITTER LETTUCE SALAD, BUTTERMILK DRESSING, BOTTARGA, PANGRITATA 20

POMMES FRITES, HERBS, AIOLI 12

SPAGHETTI AL LIMONE, PINE NUT, PECORINO 30

STEAK FRITES 41

WHOLE ROASTED SEA BREAM, SAUCE GRENOBLOISE, AMALFI LEMONS 56

TASTING MENU 105

ADD-ONS: Black Truffle 16 • Acadian Sturgeon Caviar 22 • Foie Gras 22

Desserts

CHOCOLATE STOUT CAKE, BROWN BUTTER ICE CREAM 15

BABAAU RHUM 15

FOIE SUNDAE 21

Digestif

D.O.M. BENEDICTINE 8

OGHAM EAU DE VIE 10

GRAND MARNIER 10

GRAND MARNIER LOUIS ALEXANDRE 13

GRAND MARNIER CUVÉE DU CENTENAIRE 20

Vins De Dessert et Fortifiés (2oz)

ICEWINE STRATUS, 'RED', 2018 15

JURANCON MOELLEUX, CLOS LAPEYRE, 2017 9

RIVESALTES, DOMAINE DE RANCY, 2001 18

SAUTERNES, CHÂTEAU SIGALAS RABAUD, 2009 22

SOUTHBROOK, 'WHIMSY! THE ANNIVERSARY' 9

TAWNY PORT, GRAHAM'S 10YR 11

TAWNY PORT, GRAHAM'S 20YR 18

Gitanes