

Fruits De Mer

SEAFOOD PLATTER.S120/L215	RAZOR CLAMS.....22 pear, buttermilk, ramps
½ DOZEN OYSTERS.....23	½ LOBSTER.....40 calamansi beurre blanc
CHILLED MUSSELS.....23 saffron aioli, espelette pepper	CAVIAR SERVICE.....120 meyer lemon crème fraîche, brioche
SNOW CRAB.....40 malt vinegar aioli	

Cuisine

WARM BRIOCHE, BROWN CULTURED BUTTER 10

YELLOWFIN TUNA CRUDO, COCONUT, RHUBARB, THAI BASIL 27

SHAVED COPPA, LINDSAY CHEDDAR, HAZELNUT, BROWN BUTTER 24

BEEF TARTARE, HORSERADISH, GOUGÈRES 27

LETTUCE GREENS, TÊTE DE MOINE, GODDESS DRESSING, ALMOND GREMOLATA 22

CARROT SALAD, FETA, SHERRY CARAMEL, SMOKED ALMOND 22

LOBSTER VOL-AU-VENT, CIPOLLINO ONION, LIONS MANE 34

CRAB SPAGHETTI 34

COD, SMOKED OYSTER VELOUTÉ, FINGERLING POTATO, LAUREL LEAF 48

ROAST DUCK, CHERRY AGRODOLCE, FOIE GRAS 53

STEAK FRITES 45

PORK CHOP, APPLE, MUSTARD JUS 46

TASTING MENU 105

Wine pairing available

ADD-ONS: Black Truffle 16 • Caviar Spoon 24 • Foie Gras 23

Gitanes

Desserts

BABAAU RHUM, APPLE, CHANTILLY 15
CHOCOLATE TART, SALTY CARAMEL, HAZELNUT 15
FOIE SUNDAE 21

Digestifs

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)

TAWSE, CABERNET SAUVIGNON ICEWINE, 2019 38
PILLITTERI ESTATES, 'RACINA', VIDAL ICEWINE, 2017 16
JURANCON MOELLEUX, CLOS LAPEYRE, 2022 12
SAUTERNES, CHATEAUHAUT MAYNE, 2018 24
TAWNY PORT, GRAHAM'S 10YR 11
TAWNY PORT, TAYLOR FLADGATE 20YR 21
TAWNY PORT, TAYLOR FLADGATE 30YR 52

Gitanes