

MENU DÉGUSTATION

SCALLOP CRUDO

Medjool Date, Roasted Hazelnut, Crustacean Brown Butter, Shrimp Head Chutney
10 Year Old Balsamic, Lime & Yuzu Kosho

Wine Pairing – Champagne, Pierre Trichet – Extra Brut - Premier Cru – NV

LANGOUSTINE DIEPPOISE - CAVIAR

Crustacean Crème Fraiche Dieppoise, Caramelized Sunchoke, Celery Leaves, Mussels
Buckwheat Tart Of Crème Fraiche & Kaluga Caviar

Wine Pairing – Bordeaux Blanc – Chateau Roquefort – 2021

PECORINO & ITALIAN RICOTTA SOFT DUMPLINGS SEASONAL NOBLE MUSHROOMS - VIN JAUNE PAUL BENOIT ARBOIS 2014

Brown Butter, Lemon, Vin Jaune Chicken Jus, Seasonal Noble Mushrooms

Wine Pairing – Chablis – Maison Champy – Premier Cru, 2017

MESQUITE COLD SMOKED AND ROASTED DUCK BREAST

Amaretto Jus, Poire Jam Scented With Timur Pepper
Marcona Almond Salted Praline, Smoked Crispy Skin, Grilled Lettuces

Wine Pairing – Mercurey – Premier Cru – La Chassiere – Charton – 2022

NUAGE DE FRAISE - LEMON GRASS - BASIL

Harry's Berry Strawberry Lightly Braised In Citronelle And Basil
Pistachio Gateau, Pistachio Mousseline, Vanilla Crème, Strawberry Cloud

Wine Pairing – Sauternes – Ch. Doisy Daëne – 2015

FIVE COURSE MENU

\$168 Per Person Food Only / \$15 Tasting Cheese / \$75 Wine in Five Pairings