



## TASTING MENU

Heirloom Tomato and Octopus Carpaccio with Parsley Puree, Brioche Croutons and Osetra Caviar  
Delamotte, Brut, Le Mesnil Sur Oger, Champagne, France MV



Butter Poached Maine Lobster with Sweet Corn Custard, Chanterelle Mushrooms and Coral Butter  
Tensley, Blanc, Camp Four Vineyard, Santa Barbara County, California 2006



Dover Sole with Artichoke Puree, Fresh Black Truffles, Crispy Potato Cake and Lobster Red Wine  
Château D'Esclans, Rosé, Côtes de Provence, France 2006



Veal Sweetbreads with Puff Pastry, Swiss Chard, Fresh Plums and Toasted Almonds  
Soter, Beacon Hill, Pinot Noir, Oregon 2005



Japanese Wagyu Strip Loin with Pommes Dauphine, Wild Mushrooms and Sauce Bordelaise  
Elderton, Shiraz, Command, Barossa Valley, Australia 2003



Coconut Tapioca with Tropical Fruit

Toasted Vanilla Custard with Maple Poached Peaches and Crème Fraiche Ice Cream  
Zaccagnini, Moscato di Castiglione, Passito, Marche, Italy 2004

Tasting Menu \$185  
Including Wines \$295

*As a courtesy to other diners, please refrain from using cellular telephones.  
An automatic gratuity of 18% will be added to parties of seven or more.*

## APPETIZER

Crispy Calamari with Watercress, Preserved Lemon and Royal Trumpet Mushrooms

Seared Foie Gras with Roasted Peaches, Pearl Onions and Fennel-Anise Honey Gastrique

Herb Risotto with Fricassee of Frog Legs Meunière, Maitake Mushrooms and Roasted Chicken Jus

Yellowfin Ahi Tuna Nicoise with Capers, Olives and Summer Vegetables

Heirloom Tomato and Buffalo Mozzarella Cheese Salad with Tomato Water, Cucumber and Radish



## MAIN COURSE

Filet of John Dory with Fondant Potato, Eggplant Capponata and Roasted Summer Squash

Crispy Moi with Coconut Rice Cake, Shitake Mushrooms, Sea Beans and Ginger Aioli

Filet of Ocean Trout with Charred Cuttlefish, Littleneck Clams and Fresh Cranberry Beans

Olive Oil Poached Kanpachi with Wax Beans, Roasted Purple Artichokes and Black Olive Oil

Crispy Pork Belly with Sweet English Peas, Compressed Melons, Serrano Ham and Pea Shoots

72 Hour Braised American Wagyu Short Rib with Onion Jam, Pancetta and Whipped Potatoes

Roasted Squab and Seared Foie Gras with Turnips, Corn Puree and Cape Gooseberry

Roasted Veal Chop with Pickled Veal Tongue, Sweetbread Cannelloni and Black Mission Figs



## DESSERT

Spiced Soufflé with Plum Custard and Vanilla Ice Cream

Roasted Pineapple with Banana Basque Cake and Coconut Sorbet

Strawberries with Lemon Ricotta Cream and Ice Wine Reduction

Hazelnut Caramel with Crunchy Milk Chocolate and Godiva Ice Cream

Prix Fixe \$125

*Devin Hashimoto, Chef de Cuisine*  
*Jenifer Fournier, Pastry Chef*  
*Joseph Leibowitz, Sous Chef*

*Food Allergy Menu available upon request*