



DINNER MENU

1st

GRAVLAX BLINIS / Capers / Potato / Fennel

CREAM OF ARTICHOKE / Croutons / Pears / Hazelnuts

BEET SALAD / Pumping Pesto / Mache / Blue Heron Yogurt Sorbet

CREPE / Cauliflower / Gruyère Cheese / Mornay Sauce

2nd

ESCARGOT / Barigoule Sauce / Parsley / Garlic Chips

PORK BELLY / Roasted Chestnut / Apples

GULF SHRIMP TARTARE / Caviar / Dashi Gel

DUNGENESS CRAB / Chick Peas / Chorizo / Lemon

3rd

FOIE GRAS / French Toasted / Vanilla Rhubarb Compote

OPEN FACE LASAGNA / Butternut Squash / Pecorino Romano / Braised Short Ribs

LAMB TARTARE / Shallots / Mustard / Chives / Quail Egg / Country Bread

QUAIL / Ratatouille / Corn / Duck Sausage

4th

SCALLOPS / Saffron Lobster Broth / Fennel

OCTOPUS / Potato Pavé / Red Bell Pepper Compote / Black Garlic

COD / Zucchini / Tomato / Panisse / Citrus Vinaigrette

SEAFOOD PAELLA / Gulf Shrimp / Mussels / Clams / Scallops

5th

LAMB LOIN / Parsley Sauce / Gremolata / Dates

SQUAB AU VIN / Mushroom Duxelles / Pearl Onions

LOBSTER / Fennel Bread Pudding / Vanilla Beurre Blanc

HERITAGE ANGUS NEW YORK / Bordelaise Sauce / Cauliflower / Duck Fat Potatoes

6th

PISTACHIO VACHERIN / Raspberries / Crisp Meringue

THIN APPLE TART / French Vanilla Ice Cream / Calvados Sauce

CHAMPAGNE / Rose Water Sorbet / Grapefruit

PB & JELLY / Caramelized Bananas / Peanut Butter Mousse / Tuile

GIANDUJA / Nougatine / Macaron / Passion Fruit

Tasting menu 4 courses 55 with wine pairing 95

Tasting menu 6 courses 75 with wine pairing 125