

GASTRONOMIC EXPERIENCE

205\$

TRADITION

Lettuce cream, smoked scallop,
confit eggplant, and siberian caviar

CONSERVATION

Bluefin tuna tartare, peony kombucha vinaigrette,
melons and flowers

Truffle foie gras terrine, stuffed candied crabapple,
shokupan bread

VEGGIE

Matsutake, cabbage and potato mille-feuille,
miso and wintergreen tea consommé, camelina oil

THE SEASON'S MARK

Wild salmon, Neuville corn foam, charred cherry
and jalapeño warm vinaigrette

Duck breast, Island of Orleans blackcurrant,
red beet and Madagascar wild peppercorn

NEW ARRIVAL

Raclette de Compton with pink peppercorns,
tender leek, yellow plum and green tomato condiment
and iberian ham

Sweetgrass-poached peach, juniper mousseline,
gavotte and white chocolate crisp