

## A LA CARTE MENU

### RAW BAR

DAILY SELECTION OF OYSTERS, MIGNONETTE	36
YELLOW TAIL SASHIMI FLIGHT	32
SASHIMI OMAKASE eighteen pieces	75
WILD BLUEFIN TUNA SASHIMI FLIGHT fifteen pieces	95
SUSHI OMAKASE fourteen pieces	145

### STARTERS

GOLDEN OSSETRA CAVIAR, PHEASANT EGG BROUILLE	PER 1OZ 155
CREAMLESS PUREE OF SPRING PEA SOUP comte cheese souffle	29
TERRINE OF HUDSON VALLEY FOIE GRAS passito gelée, rhubarb confit	56
CREAMY PARMESAN GRITS & SUNNY SIDE UP PHEASANT EGG summer truffles, cured veal bacon	35
SEA URCHIN AND ANGEL HAIR CARBONARA	38
ROYAL OF FOIE GRAS “CHAWANMUSHI”	34

*\*consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions*

## ENTREE

AGED CARNAROLI RISOTTO ACQUERELLO	44
peas, spring onions, mushrooms, wild ramps and red cow parmesan	
LOCAL BLACK SEA BASS	52
braised leeks, hon shimeji mushrooms, ginger & lemon chutney	
POACHED MAINE LOBSTER	64
forbidden black rice, napa cabbage, Thai red curry	
VIOLET HILL FARM ROASTED COUNTRY CHICKEN	48
yukon gold potato and truffle mousseline, vegetables <i>Grand-mère</i>	
HOUSE CURED & LIGHTLY SMOKED DUCK BREAST	56
celeriac mousseline, rhubarb confit and natural jus	
WAGYU SHORT RIBS & NY STRIP STEAK DUO	62
caramelized cipollini onions, Bordelaise sauce	

## DESSERT

COMPOSED AFFINE CHEESES, ICE CREAM & TUILLE	30
CARAMELIZED BANANA TART “AU RUM”	24
sable crust and milk chocolate chantilly	
COSTA RICAN GOLD POACHED PINEAPPLE	24
Kaffir, Tahitian vanilla bean, coconut lime sorbet	
FLOURLESS BITTERSWEET CHOCOLATE SOUFFLE FOR TWO	38
vanilla bean ice cream	
DAILY SELECTION OF ICE CREAMS OR SORBETS	20