

M É T I E R

ROASTED BANANA BAVAROIS

California Sea Urchin and Périgord Black Truffle

SAUTÉED MEDITERRANEAN BRANZINO

Orange Glazed Carrots, Niçoise Olive Crumbs and Socca

GARBURE

Pan Seared Kanagy Farms Shoat Loin,
Savoy Cabbage Fondue, La Ratte Potatoes and Foie Gras Emulsion

LOBSTER CASSOULET

Adzuki Beans, Grilled Onion, Pickled Mushroom,
Shiso and Dashi Broth

GRILLED JAPANESE KUROGE BEEF

Russet Potato Mille-Feuille, Spiced Sunflower Seeds, Sautéed Kale,
Chive Blossoms, Sunchoke Purée and Fairytale Pumpkin

VIN CHAUD GLACÉ

Spiced Molasses Cake, Mulled Raisins and Fresh Ginger Foam

ITAKUJA 55% CHOCOLATE CROUSTILLANT

Whipped Pistachio Crémeux, Passion Fruit Caramel
and Itakuja 55% Chocolate Ice Cream

\$200 per person

Service Included