

For the table to share

CHARCUTERIE

26

PETIT PLATEAU

59

HORS D'OEUVRE

38

CAVIAR SERVICE

M/P

STARTERS

JAPANESE SEA BASS CRU

Grapes, Cilantro, Citrus

22

MÂCHE SALAD

Langoustines, Sunchokes, Ginger

26

"FRENCH ONION"

POTAGE

Truffle Soubise, Gratiné Gruyère Croutons

16

ROASTED BEETS

Fromage Blanc, Pistachio

18

LETTUCE SALAD

Radishes, Sherry Vinaigrette

16

RISOTTO

*Fines Herbs, Cantal,
Balsamic Butter*

24

COQUILLES ST JACQUES

shallot compote, porcini, raclette

27

TORTELLINI

Braised Duck, Truffle, Leeks

24

CRAB "FEU"

Dungeness Crab, Baby Leeks, Spiced Crab Bouillon

24

SIDES

12 EACH

ROASTED
MIXED MUSHROOMS

POTATO DAUPHINOISE

ROASTED PUMPKIN

SAUTÉED SPINACH