

Wines

	GL	BTL
SPARKLING WINE, CELEBRITY VINTAGES, BRUT FR	8	35
ROSE, LE BEL OLIVIER FR	8	39
RIESLING KABINETT, J & H SELBACH, 'KINGFISH' DE	11	48
PINOT GRIGIO, CORTE GIARA IT	9	36
CHARDONNAY, THE SEEKER CA	9	35
CHARDONNAY, OPULENCE BY CELEBRITY CRUISES & GRGICH HILLS CA	16	75
SAUVIGNON BLANC, VILLA MARIA, 'PRIVATE BIN' NZ	11	50
CABERNET SAUVIGNON, CHATEAU SOUVERAIN CA	8	35
CABERNET SAUVIGNON, ELEGANCE BY CELEBRITY CRUISES & JACKSON FAMILY WINES CA	11	43
PINOT NOIR, CASTLE ROCK, 'CALIFORNIA CUVEE' CA	9	39
SHIRAZ, GRANT BURGE, '5TH GENERATION' AU	9	39
MALBEC, ALTA VISTA, ESTATE AR	12	55
TEMPRANILLO, TORRES 'IBERICOS' ES	9	38

Cocktails \$14

LEMONADE PROVENCAL

FRESH LEMON JUICE, LAVENDER, SAGE, THYME,
ROSEMARY, PLYMOUTH GIN.

L'APERITIF

ROSE, BONAL, APEROL, CHAMPAGNE

CHAMPS-ÉLYSÉES

MARTELL COGNAC, GREEN CHARTREUSE, FRESH LEMON, ANGO

SAIL 75

BEEFEATER GIN, WHITE TEA, CHAMPAGNE

A 20% service charge will automatically be added to your check.

Le Menu Extraordinaire

History

TARTLET OF SLOW- ROASTED HEIRLOOM TOMATOES

FETA, TAPENADE,
ROASTED PUMPKIN SEEDS,
ARUGULA EMULSION

Art

POACHED SHRIMP* AND PERSIAN CUCUMBER SALAD

LEMON-GINGER LECHE
DE TIGRE, MANGO-
ESPELETTE PEPPERS FLUID
GEL, RICE CRACKERS

Love

BRAISED SHORT RIB OF BEEF

HORSERADISH MASH, YOUNG
PEAS, WILD MUSHROOM &
SMOKED BONE MARROW JUS

Technique

STRAWBERRY CHANTILLY NAPOLEON

PUFF PASTRY, WHIPPED
CREAM, STRAWBERRIES

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions. An 18% specialty dining service charge will be automatically added to your check.

The Other Menu

History

CURED SALMON

HERBS, GAZPACHO, PICKLED
SHALLOTS, SALMON ROE*

Art

ROASTED BEETS SALAD

BURRATA, PISTACHIO, EXTRA
VIRGIN OLIVE OIL, AGED
BALSAMIC, BABY ARUGULA

Love

PAN SEARED MEDITERRANEAN BRANZINO

GREEN ASPARAGUS,
MASHED POTATO, CAVIAR
BEURRE BLANC*, CHIVES

Technique

CHOCOLATE CARMEL DECADENCE

DARK CHOCOLATE, DARK
CHOCOLATE WHIPPED
GANACHE, CARMEL

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions. An 18% specialty dining service charge will be automatically added to your check.



How to Become the World's Greatest Celebrity Chef

History | Art | Love | Technique