

# TASTING MENU

## **Alaskan King Crab Salad**

Avocado, Radish, Mango, Ginger-Lime Vinaigrette

*Gavi Del Gavi, Black Label, Piedmont, Italy, 2021*

## **Risotto au Homard**

Lobster, Zucchini, Cherry Tomato Confit  
Sauce Américaine

*Condrieu, Paul Jaboulet, Rhône, France, 2017*

## **Red Snapper au Ras El Hanout**

Heirloom Carrots, Saffron Israeli Cous-cous Preserved Lemon

*Sancerre La Clef, Girard, Loire, France, 2020*

## **Lamb Chop à la Grècque\***

Sweet and Sour Eggplant, Pistachio-Pepper Pesto, Tzatziki

*Barbaresco, Michele Chiaro, Reyna, Piedmont, Italy, 2017*

## **Mille-Feuille Martinique**

Pineapple, Kumquat Confit, Passion Fruit Curd

*Veuve Clicquot Rich, Reims, France, NV*

OR

## **Sauerkirsche Black Forest**

Sour Cherry Gelée, Chocolate Crèmeux

*Graham's, Quinta dos Malvedos, Porto, Portugal, 2010*

\*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% service charge will be automatically added to your check.

Additional Wine Pairing \$100 + 20% service charge.

## APPETIZERS

### **Vadouvan Roasted Cauliflower**

Lentil Ragout, Cilantro  
Pondicherry Lime Pickles

### **Alaskan King Crab Salad**

Avocado, Radish, Mango  
Ginger-Lime Vinaigrette

### **DB Balik Smoked Salmon**

Caviar Cream, Pickled Cucumber, Dill

### **Tuna Crudo Riviera\***

Fennel, Black Olive Socca, Arugula  
Tonnato Sauce

### **Roasted Beet and Carrot Salad**

Grilled Kale, Farro, Tahini Dressing

### **Vidalia Onion Tart**

Endive, Apple, Taleggio Sabayon

### **Tartare de Boeuf à la Tunisienne\***

Harissa, Cucumber, Tuile, Peppermint Labneh

### **Tamarind and Peanut-Crusted Prawns**

Papaya Slaw, Green Thai Curry

## ENTRÉES

### **Loup de Mer au Ras El Hanout**

Heirloom Carrots, Saffron Israeli Cous-cous  
Preserved Lemon

### **Brazilian Moqueca**

Corvina, Carabinero Shrimp, Squid  
Sweet Pepper, Coconut Broth, Cashew Rice

### **Risotto au Homard**

Lobster, Zucchini, Cherry Tomato Confit  
Sauce Américaine

### **Poulet aux Morilles**

Pommes Dauphine, Asparagus, Morels  
Madeira Cream

### **5-Spice Duck Pithivier\***

Bok Choy, Shiitake, Sweet & Sour Sauce

### **Lamb Chop à la Grecque\***

Sweet and Sour Eggplant  
Pistachio-Pepper Pesto, Tzatziki

### **Prime Black Angus Filet Mignon\***

Black Truffle Sauce, Salsify, Hazelnuts  
Saint-Nectaire Potatoes Mille-Feuille

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# DESSERT

## **Mille-Feuille “Martinique”**

Pineapple, Kumquat Confit, Passion Fruit Curd

## **Raspberry and Lime Pavlova**

Vegan Meringue, Raspberry Sorbet

## **Riz au Lait**

Rice Pudding, Sicilian Pistachio  
Caramelized Peaches

## **Sauerkirsche Black Forest**

Sour Cherry Gelée, Chocolate Crèmeux

## **Café-Cardamom**

Ethiopian Coffee Ice Cream, Chocolate Financier  
Chocolate Foam