

STARTERS

BREAD AND BUTTER

BRIOCHE, SAFFRON BUTTER, FRESH OREGANO, SYRIAN OLIVE OIL

18

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APPETIZERS

SEASONAL GREEN SALAD

GREEN APPLE, CARAMELIZED WALNUT, APPLE VINAIGRETTE
FENNEL, CASHEW FETA CHEESE

25

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TOMATO

RECREATED , TARTARE, ICED TEA

25

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CHICKEN CAESAR SALAD

SOUS VIDE CORNISH HEN BREAST, ROMAINE HEARTS
CAPERS, CROUTONS, PUFFED BUCKWHEAT

35

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POTATO GRATIN

MARINATED HON-SHIMEJI, MUSHROOM PUREE, BLACK GARLIC

22

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TROUT ROULADE

BABY ARTICHOKE, TOM YUM, CAVIAR

28

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LAMB TORTELLINI

CELERIAC CRÈME, DASHI, PORCINI FOAM

28

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ASIAN RISOTTO

LAMB PANCETTA, SHITAKE BROTH, PICKLED NASTURTIUM

28

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FRENCH CHICKEN CONSOMMÉ

CORNISH HEN LEG AND PERSIAN VEGETABLES

28

CEVICHE

RED SNAPPER, CELTUCE, PICKLED, CELERIAC, YUZU

32

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FRENCH BEEF TARTARE

QUAIL EGG YOLK, TOASTED RICE, FERMENTED MUSTARD SEEDS
HORSERADISH AND GRILLED SOURDOUGH

34

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BEEF CARPACCIO

BALSAMIC GLAZE, FRESH FIGS, CHILI AIOLI, TOASTED PISTACHIOS, SPANISH OLIVE OIL
SESAME CRACKERS

35

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ENTREES

BLACK TRUFFLE DUCK GNOCCHI

MUSHROOM CONSOMMÉ, DUCK CONFIT, BLACK TRUFFLE
MUSHROOM INFUSED OIL

70

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SMOKED HALIBUT

YELLOW CHERRY TOMATO CHUTNEY
SPICED SAFFRON CRUMBLE, FLAME ROASTED EGGPLANT CRÈME

75

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AGED DUCK LONG ISLAND

14-DAY DRY AGED DUCK BREAST
TART APPLE CRÈME, APPLE CONFIT AND PICKLED MUSTARD SEEDS

90

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BONE IN SHORT RIBS

WALNUT CREAM, ROASTED RADISH AND BEETS, RED WINE AND RASPBERRY REDUCTION

100

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RACK OF LAMB

CARROT FENNEL PUREE, SOUS VIDE CARROT, OYSTER MUSHROOM

150

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TOMAHAWK RIBEYE

35 OZ 6 WEEKS DRY AGED RIBEYE, SMOKED ONION, JERUSALEM ARTICHOKE CHIPS

250

20% GRATUITY WILL BE ADDED