



Tasting Menu A Winter Sample Menu

Tuna* Niçoise, black olive crumbs, aioli, oven-dried tomatoes, fried potato skins

Cashew breaded flounder, golden beets, rutabaga,
crispy romaine heart, carrot purée

Seared foie gras, black olive churros, beet gastrique

Braised sweetbreads, red cabbage fondue, chestnut-rutabaga fondue,
fig-brandy butter, cilantro oil

Seared Wagu beef, herb coulis, pickled walnuts, truffled potatoes,
root vegetables, horseradish, cornichons, Brittany gray salt

Four Artisan cheeses

Sorbet

Special dessert selected by the chef

80

With Wine Flight

130

Chef suggests that the Tasting Menu be served to the entire table