

MENU ROYALE  
*145. per person*

SEA URCHIN PANNA COTTA

*Chilled Ocean Consommé, Caviar*

*or*

HAMACHI CRU

*Radish Sprouts, Citrus-Soy, Sesame Powder*

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SAUTEED FOIE GRAS

*Rhubarb, Vanilla Gastrique*

*or*

FOIE GRAS TORCHON

*Local Cherries, Chocolate Tuile*

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DIVER SEA SCALLOPS

*Morels à la Grecque*

*or*

WARM MAINE LOBSTER

*Fried Vanilla Milk*

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SQUAB

*Spiced Rhubarb Cloud, Foie Gras, "Fleischschneke"*

*or*

LAMB DUO

*Moroccan Flavors and Textures*

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SELECTION OF ARTISANAL CHEESES

*Cave Ripened*

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PASSION FRUIT FOAM, CHOCOLATE SALT

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CITRUS TASTING

*Bergamot Confit, Olive Oil-Lemon Sorbet*

*or*

CHOCOLATE AND RASPBERRIES

*"Pop Rocks," Citrus-Earl Grey Ice Cream*

*Wine Pairings 85.*