

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.