

GAME TASTING MENU

*Tasting menus are designed to be enjoyed
by the entire table
145. per person*

CARPACCIO OF VENISON
Pomegranate, Chocolate Salt

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FOIE GRAS "SHABU SHABU"
Sweet and Sour Game Bouillon

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WILD SCOTTISH PARTRIDGE
Apple-Celery Salad,
Black Truffle Vinaigrette

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CHESTNUT TAGLIATELLE
Game Bolognaise, White Truffles

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WILD SCOTTISH HARE
Ginger Snap Mousse,
Glazed Tokyo Turnips

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ARTISANAL CHEESES
Cave-Ripened

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PASSION FRUIT "CANNOLI"
Coconut Tapioca,
Exotic Fruit Soup

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PICHOLINE PETITS FOURS
AND CHOCOLATES

Wine Pairings 85.

TASTING MENU

*Tasting menus are designed to be enjoyed
by the entire table
125. per person*

FOIE GRAS TORCHON
Sweet and Sour Heirloom Beets,
Pistachio

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SHEEP MILK RICOTTA
GNOCCHI
Artichoke Barigoule, Bottarga,
Parsley Pistou

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NANTUCKET SEA SCALLOPS
Cauliflower Silk, Crumble,
Grapefruit Grenobloise

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ROASTED JOHN DORY
Salsify Textures,
Wild Mushroom "Cappucino"

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JAMISON FARM LAMB
Flavors, Textures,
Aromas of Morocco

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ARTISANAL CHEESES
Cave-Ripened

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WARM CARAMEL
APPLE BRIOCHE
Apple Salad,
Salted Caramel Ice Cream

Wine Pairings 85.