

SMALL PLATES

TOMATO TOAST 15

GULF OYSTERS WITH SAVORY ALMOND MILK, FIG LEAF, AND MEYER LEMON 15

SPRING PEAS WITH KOMBU AND GRAPEFRUIT, FLOUNDER SASHIMI AND FUMET 19

CRUDO OF LIGHTLY SMOKED TROUT, WINTER RADISH ASPIC, GARDEN CRESS 20

CREPE OF MUNG BEANS STUFFED WITH ALPINE CHEESE AND ONIONS, LAVENDER 16

SOURD PORK SAUSAGE WITH CHORIZO SPICES, GARDEN CUCUMBERS, LIME LEAF 16

SWEET, MELTED ONIONS IN BUTTERMILK, ROASTING HERBS, WARM BREADCRUMBS 16

ADD OSETRA CAVIAR +50

SECOND

TAGLIOLINI WARMED IN CULTURED BUTTER, SEASONED WITH GULF OYSTER LIQUOR, MIGNONETTE 26

CRESC'TAJAT, A PASTA FROM LE MARCHE, FERMENTED RADISH CRISP, MUSHROOM AND DILL 22

BOILED DUMPLINGS STUFFED WITH GRASS-FED BEEF, PARMAGIANO-REGGIANO, RICOTTA, CELERY 28

LARGE

SMOKED, BRAISED HEARTY GREENS, RICH LIKKER AND BEANS, RADICCHIO ZUKE 20

ROAST CHICKEN LEG IN FRENCH CURRY, CRISPY POTATO 25

CHICKEN BREAST GLAZED IN COCONUT, WITH ANCHOVY-GARLIC-CHILI-GINGER 25

GULF SNAPPER, SOUPE AU PISTOU 36

ROASTED CAP OF BEEF, JUS ROTI, CHESTNUT MUSHROOMS, LEEK ASH 69

DESSERTS

FROZEN DARK CHOCOLATE MOUSSE, MUSHROOM, MAPLE 14

WARM BLUEBERRY BUTTERCAKE, COLD CREAM 15

PANNA COTTA WITH SEA SALT 12

* WE ARE A NON-TIPPING RESTAURANT.

A SERVICE CHARGE OF 22% IS ADDED TO ALL BILLS