HORS D'OEUVRES

COLD RATATOUILLE WITH RED MISO MARINATED IN SOME GOOD OLIVE OIL 14

WARM BROTH OF SAVORY GREENS AND KOMBU, SEASONED WITH TOMATILLO, CHILIES, PORK FAT 7 PER PERSON

A FARM EGG WARMED IN ITS SHELL WITH LEMON SOUBISE, MUSHROOM LARDONS, EARL GREY AND A LITTLE CAVIAR 16 PER PERSON
OR HAVE IT WITH A LOT OF CAVIAR +40

PLATS DE MILIEU LIGHTER DISHES MEANT TO BE SHARED

A PLATTER OF TUNA SASHIMI, PICKLED GREEN CORIANDER, LIME, FISH LIQUEUR, AVOCADO 55

CHILLED SUMMER MELON WITH BERGAMOT AND SWEET AROMATICS, SERRANO VINEGAR 16

TOMATO TOAST 22

CAROLINA GOLD RICE COOKED IN A CLAYPOT, MAGURO CHIAI, PORK AND OFFAL, WITH SWEET, SAVORY AND FRAGRANT SPICES 45

PLATS FORTS

'BUTTERNUT' SQUASH STUFFED WITH SPINACH OSHITASHI, PARMAGGIANO, 'MARCELLA' BEANS AND YUZU 22

ROAST SOUTHERN SQUAB WITH ROSEWATER, CUMIN, RASPBERRY 39

POACHED GULF RED SNAPPER WITH SEAWEED, VEGETABLE ALLUMETTES 34

TEXAS WAGYU BEEF RIBEYE, "SAUCE ROBERT" AND PICKLES 119

SIDES

LETTUCES LIGHTLY DRESSED IN A VINAIGRETTE 9

CRISPY 'CARLA ROSSA' POTATOES, EGG YOLK AND A LITTLE TANGINESS 12

DESSERTS

RED JELLO WITH A LITTLE SPICE AND LIME LEAF, VANILLA ICE CREAM 14

DARK CHOCOLATE TORTE, BITTER ALMOND, CHERRIES IN LIQUOR 15

A WEDGE OF 'MAD RIVER' BLUE CHEESE, WARM, TOASTED BREAD 15

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

A SERVICE CHARGE OF 22% IS ADDED TO ALL BILLS