



TASTING MENU

Around the Surf****

Yuzu Oyster & Roe - Crab Bite
Black Madeleine & Caviar

From the Turf

Beef Tartare Tartlet - Mushroom Gougère
Asparagus Cappucino

Trois Ravioles****

Braised Beef Cheek - Taleggio Espuma
Burnt Onion

Pescatarian

Black Cod - Green Asparagus
Parsnips - Black Garlic

Crustacean****

Scallop - Arancini - Carrot Pavé
Roasted Fish Jus

Spring Note

Lemon Cream - Coconut
Strawberry Sorbet

Côté Sucré****

Milk & White Chocolate Tartlet - Pear Compote
Hazelnut Praliné

7 Course-125.

4 Course-75.

Caviar Supplement Course 35.

House Parker Roll 8.

To support fair wages for our employees a
5% service surcharge will be added to your bill.

We appreciate your understanding
and continued support.



WINE PAIRING

Around the Surf****
2012 Renato Keber
Friulano 'Zegla' Collio, Friuli

From the Turf
2019 Cirotte
Rosé of Pinot Noir, Sancerre

Trois Ravioles****
2017 Alberto Voerzio
Dolcetto d'Alba, Barolo

Pescatarian
2015 Baglio d'Oro
Nero d'Avola, Marsala, Sicily

Crustacean****
2016 Maison Harbour
Chardonnay 1er Cru 'Gravieres' Santenay

Spring Note

Côté Sucre****
2022 Fathers + Daughters Cellars
Chardonnay, Sarah's Rustic Bubbles, Anderson Valley

7 Course-110.

4 Course - 60.

Sake Pairing - 100.