



## TASTING MENU

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### Around the Surf\*\*\*\*

Yuzu Oyster & Roe - Salmon Rillettes  
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

White Chocolate Chantilly - Rhubarb Granité  
Strawberry Sorbet

### Citron\*\*\*\*

Lemon Mousse - White Chocolate - Coconut

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7 Course-125.

4 Course-75.

Double Threat - Caviar & Truffle 50.

Caviar Supplement Course 35.

Périgord Truffle 5g / 25.

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

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

From the Turf  
2019 Cirotte  
Rosé of Pinot Noir, Sancerre

Trois Ravioles\*\*\*\*  
2015 Alberto Voerzio  
Barbera d'Alba, Barolo

Pescatarian  
2013 Domaine Lassagne  
Gamay Noir 'Juliéna's' Beaujolais

Crustacean\*\*\*\*  
2018 Maison Harbour  
Chardonnay 1er Cru 'Gravieres' Santenay

Spring Note

Citron\*\*\*\*  
2022 Fathers + Daughters Cellars  
Chardonnay, Sarah's Rustic Bubbles, Anderson Valley

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7 Course-110.

4 Course - 60

Sake Pairing - 100