"OYSTERS AND PEARLS"
"Sabayon" of Pearl Tapioca with Island Creek Oysters and Regiis Ova Caviar*

ROYAL OSSETRA CAVIAR*
Santa Barbara Sea Urchin, Hawaiian Hearts of Peach Palm, Granny Smith Apples, and Persian Cucumbers (60.00 supplement)

CRISPY FUERTE AVOCADO
Slow-Cooked Egg Yolk, Marinated Salsify Root, and Charred Welsh Onions

HUDSON VALLEY MOULARD DUCK FOIE GRAS "PASTRAMI"
"Demi-Sec" Ruby Beets, Pickled Celery Branch, Rye "Tuile,“ and Spicy Mustard Condiment

BUTTER-POACHED MAINE LOBSTER
"Spätzle," Morel Mushrooms, Sunchoke Cream, and "Sauce Bordelaise"

HAND-CUT "TAGLIATELLE"
Aged Parmesan and Shaved Black Winter Truffles from Périgord (125.00 supplement)

SNAKE RIVER FARMS KUROBUTA PORK LOIN*
"Pommes Purée," Cocktail Artichokes, Petite Lettuce, and Calabrian Chili Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*
French White Asparagus, Scallion "Mousseline," and Szechuan Peppercorn "Mignonnette" (100.00 supplement)

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 225.00
SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness