

CANAPÉS

BOUCHÉE LANGOUSTINE Foie gras, caviar & egg yolk	48
STEAM DELUXE Steamed bun, crispy chicken, sour cream, and caviar	45
CALIFORNIA ROLL TARTLET Fresh scallops, avocado, cucumber, puffed rice & chives	11
HAMACHI TARTAR Onions fish bones, puffed rice & pepperoncini brine	20
SOFT-BOILED EGG Large gray snails, Époisse cream, and Jerusalem artichoke	12
VOL AU VENT Salmon rilette with white wine, cucumber & trout caviar	10
CORN TARTLET Black beans, cotija cheese, and Tex-Mex toppings	10
PORK SIDE DONAIR 3.0	11
JERK OXTAIL CROQUETAS Boiled banana & pickled peppers	14
SPANAKOPITA CIGAR WITH FOIE GRAS	16

SMALL DISHES

COLD

BELLOTA HAM Tomato ravigote & marcona almond	50
“KUMBUJIME” HAMACHI Thai spice condiment, shimeji mushrooms confit in brown butter & saffron consommé	38
“MI-CUIT” SALMON Broccoli with sesame seeds, marinated chili peppers, mushrooms, and dill garnish	28
BEEF FILET TARTARE Preserved lemons, Spanish smoked sardines, caper mayonnaise, cauliflower, and fennel cream	26
ENDIVE SALAD Soubise, porchetta, English muffin crumbs & Avehion caciocavallo cheese	17
“PÂTÉ EN CROÛTE” Blood sausage, sweetbreads, foie gras, Brussels sprouts & mustard	20

HOT

WAGYU A5 Rice with mushrooms, shallot condiment with sake	82PP
ROASTED SCALLOPS Tagliatelle with carbonara onions & Dauphine potatoes Fernand Point	16PP
GIANT MUSSELS Iberico chorizo, slightly spicy condiments & roasted garlic streusel	18
GRILLED SHRIMP Mexican shrimp, garlic, red onion, and homemade sazón seasoning	28PP
HOME-MADE SAUSAGE ON THE GRILL “Pannelle,” Chinese broccoli, and Kalamata mayo	14
OCTOPUS SKEWER Chorizo, marinated peppers with roasted tomatoes, green mango, and black aioli with squid ink	34
LIVE SCAMPI FROM BRITTANY Beurre blanc sauce, roasted garlic, and jalapeño	26PP

MAIN COURSES

VEAL SWEETBREAD Lobster bisque, mashed potatoes and fennel & horseradish cream	65
“TOMACOQ” Chicken eggplant & tangy salad	40
RIB PLATE Chimichurri with beef fat, fried onions, and fingerling potatoes	42
WILD STRIPPED BASS Green onion & caper oil, roasted Jerusalem artichoke & warm tartar sauce	44
ROAST LEG OF LAMB Roman gnocchi, rabiola cheese, olive & chili condiment	65
GRILLED HALF CHICKEN Peperoncini, cipolline, parsnip & Dianne sauce	28
BLACK TRUFFLE GNOCCHI Ricotta gnocchi with cream sauce & fresh black truffle	65
SOLE BONNE FEMME Fish stock, mushrooms & hollandaise sauce	100
MIAMI-STYLE WHOLE NOVA SCOTIA LOBSTER Lightly fried, cilantro, garlic confit & “Chinatown” seasoning	125
BEEF WELLINGTON Mushroom duxelles, Swiss chard & wine merchant sauce	130

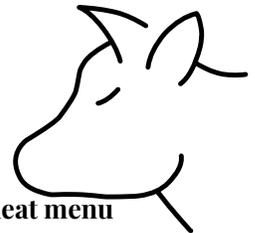
PREMIUM BEEF CHOICES

CANADIAN ANGUS TOP ⅔ AAA WITH BONE

CANADIAN ANGUS TOP ⅔ AAA WITHOUT BONE

KAGOSHIMA WAGYU JAPONNAIS A5

Ask your server for the meat menu



Caviar

KRISTAL - 290/50G
BELUGA - 490/50G
MALOSSOL - 50/10G



CHEESE
15-25-35-45



ROUND FOR THE KITCHEN

DESSERTS

MAZAFATI DATES Foie gras ganache & pistachio	9
PARIS BREST Almond ganache, molten cocoa center & crunchy toffee	20
CARROT CAKE Clementine confit, spruce-infused cheese mousse	20
CIDER BABA Maple & sweet clover	20
SOFT SERVE ICE CREAM WITH FRESH TRUFFLE	65