

TASTING MENU

Boston Lobster

almonds • tomatoes • basil essence

Hokkaido Scallop Carpaccio

pickled vegetables • garden herbs

White Bean Velouté

clams • crispy bacon • lemon • chive oil

Sautéed Foie Gras

pear • prune • smoked eel mousseline

Monkfish & Carabinero “Croustillant”

yuzu • green peas • seaweed beurre blanc

or

Grilled U.S. Prime Tenderloin

garlic snails • Parmesan crisp • onion confit • sauce bordelaise

White Chocolate Mille-Feuille

summer berries • pistachio ice cream

or

Chef's Selection of Fine French Cheeses

4-course 1,088 per person

6-course 1,488 per person

If you have any food allergies, please inform our staff.