




MENU

APPETIZER

CHOICE OF

BEETROOT CHÈVRE TARTLET

Sous vide red and golden beets | whipped ricotta |
herbed goat cheese | Meyer lemon oil | baby arugula |
red veined sorrel

CRISPY POKE TASTING

Yellowfin tuna | Scottish salmon | hamachi | shrimp | crab | avocado |
crispy sushi rice

SALMON AVOCADO TARTARE

Scottish salmon | wasabi aioli | avocado flower



ENTREES

CHOICE OF

RED MULLET WITH SEAFOOD STUFFED ZUCCHINI CANNELLONI

Red mullet | zucchini | lobster | crab rouleaux | passion fruit beurre blanc

CONFIT DE CANARD IN BLUEBERRY SAUCE AND RUTABAGA PURÉE

Duck confit | za'atar | sumac | thyme | rutabaga purée |
blueberry reduction | crispy fried kale

FILET MIGNON

Slow braised beef tenderloin | chile ancho | guajillo |
potato dauphinoise | creamy tomatillo sauce

DESSERT

DULCE DE LECHE MOUSSE

Sautéed apple | sugar glaze



FONDE
MOÛT EN 1743
MOÛT & CHANDON
CHAMPAGNE
★