

merry christmas

caviar

Ca

transmontanous sturgeon 80/oz
kaluga 385/oz

buckwheat blini, chive crème fraiche

truffles

Tr

alba white truffles mp/2 gr | mp/5 gr
perigord black truffles mp/2 gr | mp/5 gr

first

Fr

foie gras torchon
pickled asian pear, black pepper oil, brioche

chicory salad
point Reyes blue cheese, pecans, gala apples, pomegranate

king crab
salsify, meyer lemon caviar beurre blanc, wilted watercress

shrimp cocktail
fresh grated horseradish

second

Sc

butternut squash bisque
winter spices, pepita granola

lobster tagliatelle
uni tomato sauce

pecorino crusted quail
lemon soubise, black truffle, grilled scallions

main

Mn

elements of parsnip
aspen honey, lemon ash, arugula

scallops
spinach, squash, marai corn

brandt beef ribeye cap
caramelized onion purée, horseradish bearnaise

dry aged duck
potato purée, mustard greens, perigourdine

dessert

Ds

black forest
dark chocolate cake, chestnuts, cherries, kirsch

brandy apples
brown butter cake, roasted almond cream

element **47**

\$247++
Wine pairing available