

The Dining Room

Holiday Sample Menu 2009

This is a sample of the style of cooking and dishes that may be on our holiday menu. Due to seasonality and availability these menu items are subject to change without notice.

Beginning

Autumn Harvest

A Study of Vegetables of the Season

Japanese Shima Aji

Pickled Baby Peach, Sea Sponge, Bonito

Octopus

Buttered Popcorn, Piquillo Confetti, Cilantro

Langoustine

Young Fennel, Porcini Mushroom Lasagna

Foie Gras

Blood Orange, Salsify, Aerated Brioche

Halibut Cheeks

Scrambled Cauliflower, Lemongrass-Scallion Froth

Veal Sweetbreads

Green Olive, Lemon, Romaine Lettuce

Turnip Soup

Foie Gras, Asian Pear, Glazed Turnip

Kurobuta Pork Belly

Pistachio Beans, Tiny Onions, OJ and Coriander

Pastrami Pigeon

Swiss Cheese, Sauerkraut, Rye

Middle

Turbot

Butternut Squash, Madras Curry, Pumpkin Seed Granola

Mediterranean Sea Bass

Mussels Billi-bi, Fennel, Quinoa

Grimaud Farms Duck

Merguez, Red Pepper Couscous, Almond, Harissa

Veal Cheek

Lentils, Bacon, Hon Shimeji

Jameson Farm Lamb Shoulder

Vadouvan, Nori-Spaghetti Squash, Yogurt

Wagyu Short Rib

Flavors of Pot Roast

Japanese Kuroge Beef

Marrow Toast, Matsutake, Bordelaise Sauce (\$30 Supplement)

End

Sticky Toffee Pudding

Jasmine "Rice Cream", Lime, Banana Custard

Fools Gold

Chocolate, Salty Hazelnut Praline, Milk Sorbet

Coffee Cake

Espresso Cannoli, Passion Nitro

Baba Au Rhum

Textures of Coconut and Pineapple

\$110

3 COURSE

1 Beginning, 1 Middle, 1 End

20% gratuity will be added for all parties during the Holidays