

The Dining Room

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

Apple, Saffron, Marcona Almond, Aerated Brioche

Skate Wing

Brown Butter, Scrambled Cauliflower, Caper Powder

Veal Sweetbreads

Green Olive, Lemon, Romaine Lettuce

Turnip Soup

Foie Gras, Asian Pear, Glazed Turnip

Kurobuta Pork Belly

Bok Choy "Kim Chi", Kabocha Squash Preserves, Peanut Butter Noodles

Pastrami Pigeon

Swiss Cheese, Sauerkraut, Rye

Veal Cheek

Lentils, Bacon, Hon Shimeji

MIDDLE

Turbot

Seaweed Mashed Potatoes, Red Wine-Anise Sauce, Orange Soy Daikon

Mediterranean Sea Bass

Mussels Billi-bi, Fennel, Quinoa

Milk-Fed Veal Breast

Perigord Truffle, Panisse, Grapefruit, Artichoke

Jameson Farm Lamb

Vadouvan, Nori-Spaghetti Squash, Yogurt, Fried Rice

Wagyu Short Rib

Smoked Potato "Tots", Nantes Carrots, White Ketchup

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

\$79 FOUR COURSE

2 Beginning, 1 Middle, 1 End

\$45 Sommelier's Wine Pairing

\$95 FIVE COURSE

2 Beginning, 2 Middle, 1 End

\$55 Sommelier's Wine Pairing

\$125 CHEF'S MENU

We request the participation of the entire table

\$75 Sommelier's Wine Pairing

20% gratuity will be added on tables of 6 and greater

**Menu Subject to Change*