

TASTING MENU

MAY, 2020

5 BITES

BLACK TRUFFLE CUSTARD & CAVIAR

TUNA TACO

BEEF TARTARE

HAMACHI SASHIMI

LOCAL BUTTER DIPPED BABY RADISH WITH CAVIAR

ANDRE CLOUET, GRAND CRU, BRUT, BOUZY, FRANCE

PURPLE FISH

TANGERINE & RED CABBAGE MONKFISH, ARTICHOKE PUREE, POMM MAXIM

HENDRY, BARREL FERMENATED CHARDONNAY, 2015, NAPA, CA

STEAK & EGGS

WAGYU BEEF, QUAIL EGGS, PARMESAN CREPE

BOUCHARD PERE & FILS, PREMIER CRU, VOLNAY, 2015, BURGUNDY, FRANCE

SWEETS

CARAMEL CRÈME BRULEE, PAVLOVA, CHOCOLATE BOWL,

TEA COOKIES & GINGER ICE CREAM

TOKAJI LATE HARVEST, 2013

CASTELNAU DE LUDUIRAUT SAUTERNES, 2012

BURMESTER, PORT, 2006

BRUICHLADDICH, ISLAY SINGLE MALT, BLACK ART, 1989