

THE CHEF'S TABLE EXPERIENCE

AMUSE

Dungeness Crab, Hazelnut Vinaigrette, Avocado, Cucumber, Yuzu Tobiko and Yuzu Foam

ASPARAGUS-GOAT CHEESE TERRINE

Prosciutto, Radish-Romano Bean Salad, Burrata Cheese, Balsamic Vinegar and Argan Oil

CHILLED MAINE LOBSTER "TARTINE"

Brioche, Blood Prange Olive Oil dressed Beets, Fennel, Tomato Sorbet and Tomato Boisson

HEIRLOOM TOMATO "SHORT STACK"

Purple Basil, Shaved Fresh Mozzarella, Pedro Ximenez Granite and Lemon Olive Oil

DIVER SCALLOP-LITCHI-STURGEON CAVIAR RAGOUT with Chard and Anise Hyssop Reduction

RHUBARB WATER

With Sweet Cicely Foam

SUMMER PERIGORD TRUFFLE AND FINGERLING POTATO CHARLOTTE

With Corn and Porcini Oil

DEGUSTATION OF MUSHROOM

Lobster Mushroom-Artichoke Cannelloni, French Horn and Honshimejii Gratin with Caramelized Garlic
Warm Salad with Blue Foot and Maitake and Chanterelle-Foie Gras Skewer

STEAMED BUTTERFISH, SOFRITO, "ROBUCHON" POTATOES AND FRESH EDAMAME

With Dauro de L'emporda

ROASTED LAPIN CHERRIES, COCOA NIBS AND FLEUR DE SEL

With Lemon Olive Oil

SCALLOP & FOIE GRAS "MARTINI"

With 50 year old Balsamic Condiment and Foie Gras Nage

WARM SQUAB SALAD

With Wild Blackberries, Squash Cake and Rhubarb Coulis

STUFFED SQUID

With Veal Cheeks, Risotto, Pecorino and Chanterelles with Tongue of Fire Beans and Red Celery

PRALINE CHOCOLATE SILK, TAPIOCA AND NECTARINE BRULEE

MILKSHAKE OF THE MOMENT

BLACKBERRY-VANILLA SOUFFLE

Mignardise



Bill Morris Executive Chef
Jim Campbell Executive Sous Chef
Alex Pitts Sous Chefs
and the Culinary and Service Team