



SALON TASTING MENU

May 27, 2019

---

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Regiis Ova Caviar\*

ROYAL OSSETRA CAVIAR\*

Rainbow Trout "Pierogi," Garden Dill,  
and Horseradish-Scented Crème Fraîche  
(60.00 supplement)

SALAD OF PERSIAN CUCUMBERS

Preserved Ginger, Spiced Virginia Peanuts,  
Hakurei Turnips, and Hass Avocado Mousse

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Regier Family Farm Nectarines, Celery Branch "Ribbons,"  
and Candied Cashews

"PAVÉ" OF MEDITERRANEAN LUBINA

Picholine Olives, Speckled Lettuces, Garlic Cream,  
and Armando Manni Extra Virgin Olive Oil

HERB-ROASTED ELYSIAN FIELDS FARM LAMB\*

Pickled Ramps, Cauliflower Florettes, Crispy Parmesan,  
and "Sauce Anchoïade"

SIRLOIN OF MIYAZAKI WAGYU\*

Dry-Aged Beef "Tataki," English Peas,  
Sweet Carrots, and "Jus de Bœuf"  
(100.00 supplement)

CHAMPAGNE LAYER CAKE

Hibiscus-Poached Rhubarb, Rose Turkish Delight,  
and Madagascar Vanilla Bean "Crème Diplomate"

PRIX FIXE 225.00

SERVICE INCLUDED

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness