

STARTERS

Kabocha Squash Soup With Shibō de Chōri Scallops, Wild Mushrooms,
Matcha Crème Fraîche & Crispy Shallots \$13

Braised Wild Boar Miniature Tacos with Green Mole & Cilantro Sprouts \$16

Togarashi Crusted Itsumo Tuna “Tataki” on Surō Vegetables
With Kewpie Sauce, Watermelon Coulis, Red Chili Oil and Tobiko \$18

European Whole Leaf Caesar Salad with Bacon, Romaine, Belgian Endive,
Radicchio And a Crisp Parmigiano Reggiano Chip \$14

Warm Pecan Crusted French Soft-Ripened Goat’s Cheese Salad
With a Honeyed Cranberry Compote & Herbed Cider Vinaigrette \$15

Classic Foie Gras Terrine with Maître D’ hôtel Butter and Toasted Brioche \$15

Pan-Roasted Sea Scallops on Spinach “Ohitachi”, Sesame Pearls & a Yuzu-Dashi Fluid Gel \$16

MAIN COURSES

Pan-Roasted Fresh Filet of Atlantic Salmon on Korean Miso Glazed Rice Cakes,
Grilled Sesame Zucchini, Roasted Cauliflower & Baby Spinach \$33

Chinese “Red Braised” Wild Boar Shanks On Jasmine Rice, Forest Mushrooms,
Snow Peas and Pickled Mustard Greens \$39

“1855” Premium Black Angus New York Strip Steak (12oz)
On Pommes Purée, Haricots Verts, Roasted Heirloom Carrots & a Peppercorn-Porto Sauce \$44

Grilled Filet of ‘Angus’ Beef Tenderloin on Cauliflower Purée with Braised Leek,
Hen Of The Woods Mushrooms, Sea Asparagus & Shaved Black Radish in a Pear-Miso Broth \$47

Duo of Quail Seared Breasts & Crispy Legs with Baby Carrots, Bamboo Shoots,
Eggplant & Basil in a Housemade Thai Green Curry-Coconut Sauce on Jasmine Rice \$35

Fresh Australian Lamb Rack on Rosemary-Almond Spelt Farro with Green Asparagus,
Wild Blueberry Coulis & Lamb Velouté \$46

Filet of Whole-Roasted Dover Sole on Beluga Lentils, Fig-Celery Root Soubise,
Sea Asparagus, Shaved Fennel & Sauce Vierge \$45

French Escargots & Truffled Wild Mushroom Risotto With Green Asparagus,
Leeks, Basil-Roasted Garlic Pesto and Finished with a Roasted Squash Butter \$30