

THON ROUGE *

Yuzu-Wasabi Marinated Yellowfin Tuna
Saffron-Meyer Lemon Coulis, Confit Shiitake
Artichoke, Peppercross Salad

PETIT POIS

Chilled Pea Velouté
Rosemary Ricotta Gnocchi
Mint-Chervil Oil, Crispy Bacon

ÉCREVISSE *

New Orleans Crayfish with Pike Mousseline
Wild Daylilly, Crystalline Tempura
Fava Beans, "Sauce Nantua"

SAINT JACQUES *

Maine Sea Scallop "Rosette"
Fennel, Horseradish Vinaigrette
Meyer Lemon, Golden Ossetra Caviar

HUÎTRE *

Pacific Gold Reserve Oyster Salad
"Sucrine" Lettuce, Rhubarb
Old Chatham Yogurt

LAPIN

Rabbit Terrine in a Tarragon Gelée
Young Spring Vegetables
Banyuls-Offals Vinaigrette
Rye Bread Toast

CAVIAR *

Golden Ossetra
50g - *Supplement* \$390

CRABE

Stir-Fried Maine Peekytoe Crab
Chalkidiki Green Olives and Lettuce
Grilled Celtuce

ASPERGE BLANCHE

Warm Provence White Asparagus
Apricot Kernel, Sorrel Emulsion
"Tuiles de Feuille de Brick"

SAINT PIERRE

Bourride Style John Dory
Lemon Glazed Potatoes, Fennel
Ossetra Caviar, Red Ribbon Sorrel

SOLE

Dover Sole Ballotine "Au Citron"
Cat's Tongue Seaweed, Toasted Pine Nuts
Buddha's Hand Lemon, Fingerling Potatoes

PIGEONNEAU *

Broiled Squab Breast
Black Tea and Vadouvan Crust
Asparagus, Miners Lettuce

FOIE GRAS

Grappa Flambéed Hudson Valley Foie Gras
Muscat, Kishmish, Mojave and Wild Raisins
Saba Reduction, Toasted Brioche
Supplement - \$9

VIVANEAU

American Red Snapper in Clay
Stewed Pepper, Iberico Shavings
Durum Couscous and "Gremolata au Basilic"
Prepared for Two Only

TRUITE

Green Walk Hatchery Golden Trout
Watercress, Grilled Spring Onions
"Beurre Matelote"

WAGYU *

Scharbauer Ranch Wagyu Strip Loin
1924 Blue Cheese, "St-Florentin Potatoes"
Young Spinach, " Sauce Midland"

POULET *

Duo of Sasso Amish Chicken
Spit Roasted Breast with Porcini
Potato Flake Fried Leg
Scallions, Horseradish Emulsion

CAILLE *

Pennsylvania Quail with Foie Gras "Dodine"
Savoy Cabbage, Early Morels
"Sauce Vin Jaune"

AGNEAU *

Elysian Fields Farm Roasted Lamb Chop
Barley, Young Radishes, Nettle Emulsion

Prelude Three Course Prix Fixe \$135
Optional Wine Pairings Available for \$65
Available Monday Through Thursday until 6pm

Four Course Prix Fixe \$158
Optional Wine Pairings Available for \$82 or \$142

* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase your
Risk of Foodborne Illness

Tasting Menu

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MANGUE

Mango and Passion Fruit Compotée
Limon Omani Mousse
Pâte à Choux Biscuit

Or

SAKANTI

Balinese Cacao
Chocolate Sablé, Gavotte
Banana Batak Sorbet

Seven Course Menu \$250

Optional Wine Pairings Available for \$135 or \$225