

— Per Table Only —

**Celery Root**  
Celeriac Truffled Soup; Roasted Root Vegetables  
*Manzoni Bianco, Alois Lageder, 'Fórra', Alto Adige, Italy 2022*

**Soba Noodle**  
Chilled Soba Noodles; Shaved Truffle, Yakitori Sauce  
*Louis Roederer, Vintage, Brut, Champagne, France 2015*

**Leek**  
Warm Baby Leek Terrine; Truffle Salad, Mustard-Herb Vinaigrette  
*Zierfandler, Traiskirchen, Stadlmann, Thermenregion, Austria 2021*

**Artichoke**  
Artichoke Panaché; Parmesan Risotto, Black Truffle Barigoule  
*Grüner Veltliner, Käferberg, Bründlmayer, Kamptal, Austria 2020*

**Royal Trumpet**  
Sautéed Royal Trumpet and Seasonal Mushroom; Soft Polenta, Natural Truffled Jus  
*Nuits-St-Georges, David Duband, Burgundy, France 2019*

**Pasta**  
Périgord Truffle Tagliatelle  
*Barbaresco, Rabajà, Castello di Verduno, Piedmont, Italy 2019*

**Peas & Carrots**  
Sweet Pea Crème Mousseline, Carrot-Ginger Sorbet  
*Tokaji, Late Harvest, Oremus, Hungary 2021*

**Hazelnut**  
Chocolate-Truffle Waffle Cone; Peruvian Chocolate Ice Cream  
*Taylor Fladgate, 20 Year Tawny, Portugal*

**Wine Pairing**  
\$325 per person  
\$495 with wine pairing per person

Chef: Eric Ripert

— Per Table Only —

**Tuna**  
Layers of Thinly Pounded Yellowfin Tuna; Foie Gras, Toasted Baguette, Chives  
*Grüner Veltliner, Federspiel, Jäger, Klaus, Wachau, Austria 2023*

**Lobster**  
Steamed Lobster; Kumquat and Charred Cucumber, Spiced Shellfish-Citrus Broth  
*Savennières, Roche Aux Moines, Domaine Aux Moines, Loire, France 2022*

**Salmon-Caviar**  
Slowly Baked Salmon; Royal Osetra Caviar, Horseradish Emulsion  
*Louis Roederer, Vintage, Brut, Champagne, France 2015*

**Dover Sole**  
Pan Seared Dover Sole; Romanesco and Cauliflower Florets, Toasted Almonds, Soy-Lime Emulsion  
*Palomino Fino, Bodegas Luis Pérez, La Escribana, Andalusia, Spain 2023*

**Halibut**  
Steamed Halibut; Baby Vegetables, Jus de Viande  
*Nuits-St-Georges, David Duband, Burgundy, France 2019*

**Hiramasa**  
Grilled Hiramasa; Roasted Maitake, Bone Marrow-Red Wine Bordelaise  
*Rioja, Angelita del Challao, Dominio del Challao, Spain 2021*

**Rhubarb**  
Poached Rhubarb, Vanilla Chantilly  
*Tokaji, Late Harvest, Oremus, Hungary 2021*

**Peruvian Dark Chocolate**  
Warm Peruvian Chocolate Tart, Tahitian Vanilla Ice Cream  
*Taylor Fladgate, 20 Year Tawny, Portugal*

\$350 per person  
\$530 with wine pairing per person

\$350 per person  
\$530 with wine pairing per person