Vegetarian Tasting Menu*

—Per Table Only—

Candy Beet
Nori Crisp; Beet Tartare, Seaweed Caviar
Louis Roederer, Vintage, Brut, Champagne, France 2016

Soba Noodle
Chilled Soba Noodles; Truffle-Yakitori Sauce
Hakurakusei, Junmai Ginjo, 'The Connoisseur', Miyagi

White Asparagus
Poached White Asparagus; Verjus-Tarragon Emulsion
Pinot Bianco, Cantina Terlano, Alto-Adige, Italy 2023

Leek
Warm Baby Leek Terrine; Petite Salad, Mustard-Herb Vinaigrette
Chardonnay, SOM, LS Vineyard, Willamette Valley, Oregon 2022

Artichoke
Artichoke Panaché; Parmesan Risotto, Black Truffle Barigoule
Listán Blanco, Borja Pérez, Artífice, Ycoden-Daute-Isora, Canary Islands, Spain 2021

Porcini
Sautéed Porcini Mushroom Provençale; Parsley Mousseline, Natural Jus
Brunello di Montalcino, Donatella Cinelli Colombini, Tuscany, Italy 2020

Tomato
Grape Tomatoes, Thai Basil Sorbet
Jurançon, Clos Guirouilh, Southwest France 2016

Strawberry
Harry's Berries Strawberries, Tahitian Vanilla Chantilly
Tokaji Late Harvest, Royal Tokaji Company, Hungary 2018

Chef: Eric Ripert

$250 per person
$420 with wine pairing per person

Chef's Tasting Menu*

—Per Table Only—

Tuna
Layers of Thinly Pounded Yellowfin Tuna; Foie Gras, Toasted Baguette, Chives
Grüner Veltliner, Alte Reben, Sohm & Kracher, Lower Austria 2023

Lobster
Steamed Lobster; Kumquat and Charred Cucumber, Spiced Shellfish-Citrus Broth
Riesling Blend, Domaine Weinbach, Les Vignes du Prêcheur, Alsace, France 2022

Salmon-Caviar
Slowly Baked Salmon; Royal Osetra Caviar, Horseradish Emulsion
Louis Roederer, Vintage, Brut, Champagne, France 2016

Dover Sole
Pan Seared Dover Sole; Romanesco and Cauliflower Florets, Toasted Almonds, Soy-Lime Emulsion
Chardonnay, SOM, LS Vineyard, Willamette Valley, Oregon 2022

Red Snapper
Baked Snapper; Toasted Nori Rice, Coconut-Green Curry Sauce
Montlouis-sur-Loire Sec Les Choisilles, François Chidaine, Loire, France 2022

Halibut
Steamed Halibut; Baby Vegetables, Jus de Viande
Nuits-St-Georges, David Duband, Burgundy, France 2022

Cherry
Spiced-Roasted Cherries, Yogurt Sorbet
Jurançon, Clos Guirouilh, Southwest France 2016

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