

TASTING MENU

'Kaimin' Kanpachi Sashimi with Yuzu-Lemon Panna Cotta and Golden Osetra Caviar
Compressed Pear, Jalapeño and 'Manni' Extra Virgin Olive Oil

G. H. Mumm, Mumm de Cramant, Grand Cru, Champagne, France MV



Rice Crusted Sea Scallop with Parsnip Velouté and Roasted Chicken Jus,
Quince, Golden Raisins and Puffed Rice

Chablis, Les Vaudésirs, Grand Cru, Domaine Long-Depaquit, France 2005



Searred Hudson Valley Foie Gras with Pickled Turnips and Maui Onion Compote
Salad of Steamed and Confit Matsutake Mushrooms

Savennières, Clos de la Coulée de Serrant, Nicolas Joly, Loire, France 2004



Crispy 'Rouget de Roche' with Eggplant Purée and Orange-Burgundy Sauce
Roasted Bell Pepper Marmalade, Coriander and Piment d'Espelette

Pinot Noir, Williams & Selyem, Russian River Valley, Sonoma County 2005



Japanese Wagyu Beef Loin with Parmigiano-Bone Marrow Custard
Black Mission Figs, Arugula and Red Wine Syrup

Sportoletti, Villa Fidelia, Umbria, Italy 2003



Coconut Tapioca with Passion Fruit Glaze and Tropical Fruit



Warm Apple Sauté with Maple-Black Walnut Cake and Sour Cream Parfait

Malvasia, Infavato, La Berta, Emilia-Romagna, Italy MV

APPETIZER

Foie Gras 'en Torchon' with Wasabi Crisp, Muscat, Cardamom and Chenin Blanc Syrup

Parmigiano Risotto with Roasted Porcini Mushrooms and Crispy Chicken 'Oysters'

Roasted Langoustines with Young Coconut, Curry, Mango and Water Chestnuts

Escargot Ravioli with Maitakes, Confit Tomatoes and Black Truffle-Cauliflower Cream

Veal Sweetbread 'Piccata' with Roasted Porcini Mushrooms, Parmigiano and Arugula

European Blue Lobster with Shellfish Mousse, Savoy Cabbage and Coral Sauce

Napoléon of King Crab with Sweet Carrot Sauce, Jicama, Fuji Apple and Avocado

Robiola Agnolotti with Lovage, Crispy Frog Legs, 'Pata Negra' Ham and Roasted Veal Jus



MAIN COURSE

Jamison Farms Lamb with Cranberry Beans, Wild Mushrooms and Mint-Almond Chutney

Roasted Veal Loin with Sweetbread Ravioli, Creamed Spinach and Chanterelles

Crispy Atlantic Bass with Roasted Peppers, Egg Yolk Croquette and Bouillabaisse Sauce

Filet of Mediterranean John Dory with Charred Seppia, Sea Beans and 'Tonnato' Aioli

Crispy Guinea Hen 'a la Financière' with Artichoke, Black Truffle Quenelles and Madeira

Kurobuta Pork Belly with Cranberry-Apricot Fregola, Pork Cracklings and Natural Jus

Wild Turbot with Stuffed Razor Clams, Shellfish Fricassée and Château Chalon Sauce

Daurade Royale with Vadouvan Curry, Crispy Coconut Rice and Gingered Vegetables



DESSERT

Jenifer Fournier, Pastry Chef

Malted Chocolate and Banana Napoléon

Roasted Pineapple Basque with Vanilla Crisps and Coconut Sorbet

Caramelized Honey Nougat with Orange-Carrot Cake and Puffed Honey Rice

Chilled Passion Fruit Chiffon Cake with Fresh Berries

Crunchy Chocolate Caramel Bombe