

OSETRA CAVIAR

DRY-AGED BLUEFIN TUNA

coconut, passionfruit, serrano, herbal oil

SHRIMP TOAST

urchin, finger lime, lemon verbena

BLACK COD

scallop, arrowhead cabbage, brown butter

TORTELLI

sunchoke, chanterelle, celtuce, burnt onion

JAPANESE WAGYU BEEF

sprouting broccoli, black truffle and bone marrow vinaigrette

MANDARIN ORANGE

ginger, salted black pepper berries, fig leaf oil

CHOCOLATE BABA AU COGNAC

sesame, tarragon

MIGNARDISE