

TWELVE COURSE MENU

1

CANNOLI SMOKED SALMON, CRÈME FRAÎCHE, RYE, MUSTARD FLOWERS
AMERICAN HACKELBACK CAVIAR REVUELTO, JAMÓN IBÉRICO, TOMATO JAM
DEVILED EGG DUCK LIVER MOUSSE, PEDRO XIMENEZ GELEE, SHALLOT JAM
CARNITAS POPCORN SMOKED DULCE DE LECHE

2

MILK & CEREAL
RICE FLAKES, QUAIL EGG, BACON, CHICKEN OYSTER, TRUFFLE, THYME MARSHMALLOWS, WHITE ASPARAGUS

3

SPRING LETTUCES
GREEN GARLIC MOUSSELINE, ENGLISH PEAS, PICKLED MOREL MUSHROOMS, GREEN ALMONDS

4

OTORO
TUNA BELLY, NEGI & GREEN CHILE CONFIT, BERGAMOT, SMOKED WHITE SOY, ESPELETTE

5

FAVA BEAN
TORTELLINI EN BRODO, PARMESAN, FAVA BLOOMS

5

MACKEREL EN "ESCABECHE"
CLAM CRUMBLE, CRÈME DE VIOLETTE GELÉE, CORIANDER, OLIVE OIL

7

JAMAICA QUEENS
KING CRAB, COCONUT CURRY, PIMENTA YOGURT, CUCUMBER, SAFFRON BIRYANI, PISTACHIO, PICKLED GOLDEN RAISINS

8

GYU KATSU
A5 MIYAZAKI SIRLOIN, KARASHI MUSTARD, PETE'S TERIYAKI, KATSU SAUCE, KOHLRABI & SHISO SLAW

9

SAINTE-MAURIE
BACON, PRUNE, SOY, SPECULOOS, BLACK PEPPER

10

YOGURT PANNA COTTA
RHUBARB, MANGO, THAI BASIL, MANDARIN

11

CHOCOLATE TART

12

PETIT FOURS