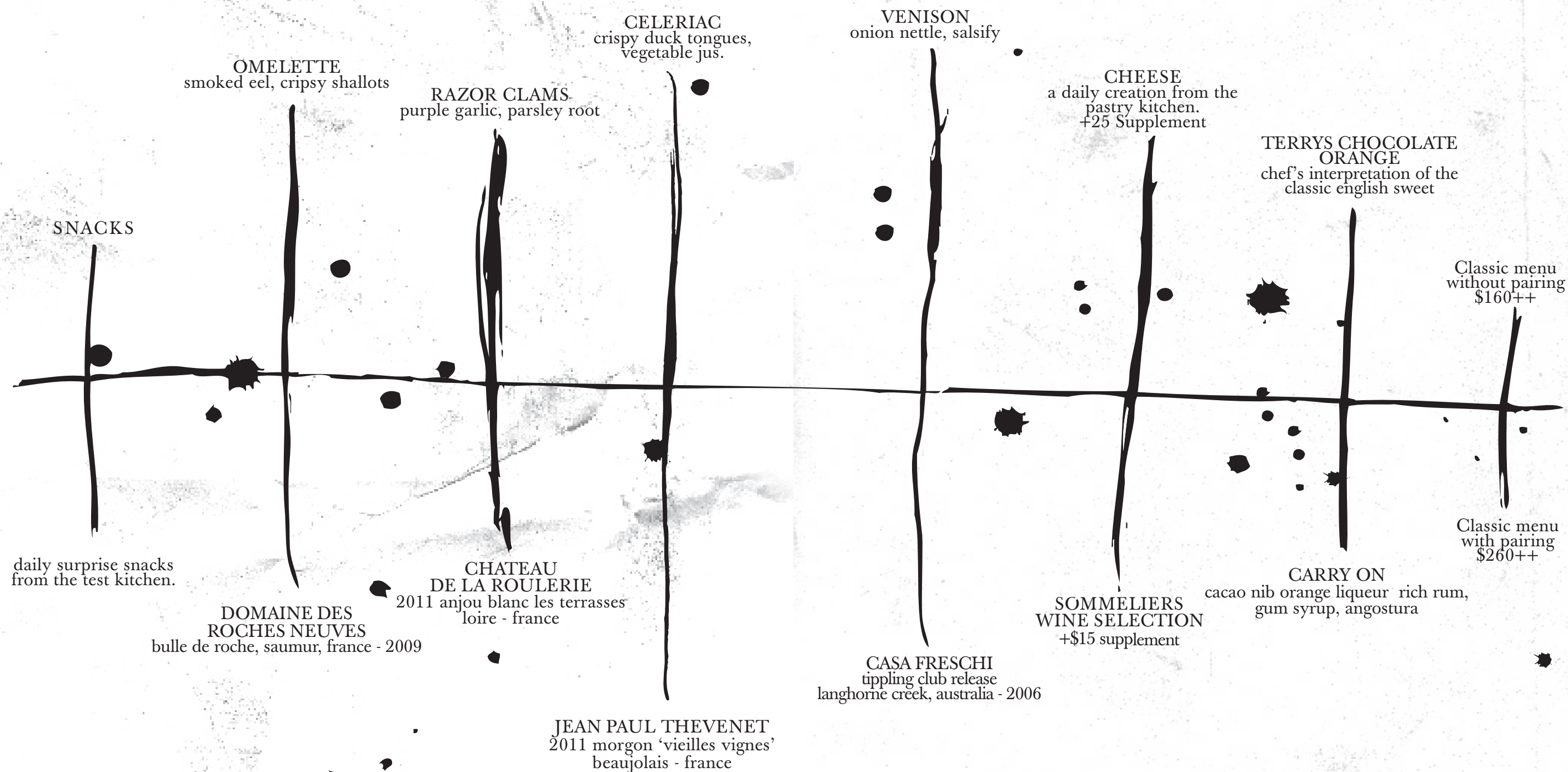


classic



gourmand

SNOW CRAB
celeriaceae, jamon de bellota

OMELETTE
smoked eel, chives,
crispy shallot

MONKFISH
lime tofu, green curry

IBERICO PORK BELLY
lobster, leek, bronze fennel

CHEESE
a daily creation from the
pastry kitchen.

TEXTURED NUTS
walnut, hazelnut,
berries, balsamic

GLUHWWEIN
CHOCOLATE AERO

Gourmand menu
without pairing
\$265++

SNACKS

CAULIFLOWER
mrs potter's cauliflower
cheese, truffle

FOIE GRAS
cold confit apple,
spiced biscuit

CURED OMI WAGYU
artichoke, dashi vinegar,
burrata, horseradish

SWEET TREATS

TRUFFLE SHUFFLE
cognac, port, madeira, truffle

CANE, OIL & ORCHARDS
bacardi carta blanca, dolin
rouge, cider, citrus

HUBER
2011 tippling club berg selection
gruner veltliner
traisental - austria

EMIDIO PEPE
2003 montepulciano d' abruzzo
abruzzo - italy

a selection of treats
from the pastry

TRANSATLANTICISM
amaro, whiskey,
angostura, citrus

Gourmand menu
with pairing
\$415++

DOMAINE DES
ROCHES NEUVES
bulle de roche, saumur, france - 2009

JEAN PAUL THEVENET
2011 morgon 'vieilles vignes'
beaujolais - france

HERVE SOUHAUT
2011 'romaneaux destezet'
vin de pays blanc
rhone - france

SOMMELIERS
WINE SELECTION
+\$15 supplement

SHIZUOKO SLIPPER
umeshu, olorosso,
strawberries, balsamic