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**TO BEGIN**

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***“Colors of Caviar”***

95

***Artichoke and Black Truffle Soup, Toasted Mushroom Brioche and Black Truffle Butter***

75

***Seared Foie Gras on Brioche and Black Truffle***

90

***Beets All Around***

65

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**FROM THE SEA**

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***Roasted Wild Atlantic Turbot, Baby Artichokes, Jus Barigoule***

115

***Lobster, Trilogy of Carrot, Tortellini, Natural Coral Jus***

125

***Salmon\* “Mi- Cuit” with Caviar and Beurre Blanc***

130

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**FROM THE LAND**

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***“Mishima” American Wagyu\* Rib Cap and Braised Short Rib,  
Beet and Jus Bordelaise***

125

***Muscovy Duck, Confit Leg, Gnocchi and Cabbage Variations***

120

***Veal Chop, Cheek and Jus, Seasonal Vegetables***

115

**FINE CHEESE SELECTION**

35

***\*Consuming raw or undercooked meat, poultry, seafood,  
shellfish and eggs may increase the risk of food borne related illness.***

***Photographs are encouraged.  
We kindly ask to please silence your cell phone during dinner.***