
TO BEGIN

“Colors of Caviar”*

110

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

95

Seared Foie Gras Lemon, Pistachio*

95

Mozaic of Milk Fed Poularge, Artichoke and Foie Gras, Black Truffle Vinaigrette

95

Asparagus All Around

85

FROM THE SEA

Seared Branzino, Peas, Morels

155

Lobster, Okinawan Potato, Cabbage, Taro, Coral Jus

165

Salmon Iceberg*

115

FROM THE LAND

American Wagyu Filet, Braised Beef Tongue, Pommés Three Ways, Jus Bordelaise*

175

“Sealand” A5 Japanese Wagyu Beef, Lobster, Okinawan Potato, Cabbage, Taro, Coral Jus*

340

Seared Rohan Duck Breast, Confit Leg, Petite Frisée, Pomegranate

165

Milk Fed Veal Chop, Sweet Bread, Fava Bean, Nasturtium

170

**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.*