Chef's Table

BOUCHÉES GOURMANDES
Langoustine tartare, fennel, lemon pulp*
Black truffle choux, foie gras mousse, lingonberries*

WILD ASPARAGUS SOUP
mushroom extract, olive oil pearls, sweet peas

CUCUMBER & ELDERFLOWER GRANITA
mint, artichoke liqueur, popping black tapioca

CHILEAN SEA BASS
stilton scalloped potatoes, hibiscus butter, sea grapes, crustacean essence

FILET MIGNON*
baby root vegetables tarte tatin, purple parsnip puree, churned bearnaise, burnt frisée powder

CITRUS "PERFUME"
lemon peel ice cream, grapefruit preserves, passion fruit & jasmine gelée, pistachio financier

MIGNARDISES
Canelé de Bordeaux
Pistachio Macaron
English Lavender, Raspberry

Vegetarian

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*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

All food and beverage costs, including cover charges, will are subject to a 20% service charge which will be added to your check.