



APPETIZERS

ALL PARTS OF THE RABBIT AND FOIE GRAS IN A TERRINE 19
Gelée of locally foraged mushrooms, tarragon dijonnaise, minus 8 verjus vinaigrette

SHIGOKU OYSTERS 23
Seaweed ~ toasted brown rice tea, pumpernickel canapé, yuzu mignonette

FRICASÉE OF BLACK TRUMPET MUSHROOM GNOCCHI AND PETITE GRIS SNAILS 19
Broccoli, lemon toasted bread crumbs, wood sorrel

BUCKWHEAT FRIED SPOTTED SKATE WING 18
Curry vinaigrette, toasted grains and seeds, pickled capers

VELOUTÉ OF LOCALLY FORAGED CHANTERELLES AND PENNSYLVANIA ZUCCHINI 19
Herb blossoms and small variety tomatoes

MEDITERRANEAN GALETTE 20
Fresh Greek sardines on puff pastry, roasted tomatoes and picholine olives, zesty greens

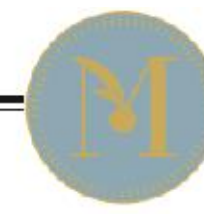
FOIE GRAS POACHED IN CONSOMMÉ 23
Chrysanthemum leaves, radish and onion buds

BEEF TARTARE MIRABELLE 19
Hand diced Angus beef, poached egg, brioche, razor clams

BERLINGOT OF LATE SUMMER CORN 25
Manila clams, Maine lobster and chorizo oil

WILD SCOTTISH WOOD PIGEON AND PARFAIT OF THEIR LIVER 19
Bitter greens, hazelnut vinaigrette, Asian pear confit

CONFIT ORA KING SALMON WITH SOFT ALMOND AND BLACK TRUMPET CRUST 19
Puy lentils and buckwheat, cress blossoms, winter radish salad



CAVIAR

Served with buckwheat blini, potato dauphines, potato chips, hard cooked egg, sauce aigrelette

	<u>30 GRAMS</u>	<u>50 GRAMS</u>
<u>ROYAL IMPERIAL OSSETRA</u> Huso dauricus (Kaluga) ~ Acipenser gueldenstaedtii (Ossetra) Cross breed farmed in the Amur River on the China-Russia Border	190	290
<u>TSAR IMPERIAL SHASSETRA</u> Acipenser schrenki Farm raised in the Qiantang River in southern China	225	350
<u>KALUGA HUSO IMPERIAL</u> Huso dauricus Farm raised in Thousand Island Lake, South Shanghai mountains	425	650

MAIN PLATES

ROAST GUINEA HEN BREAST AND BOUDIN OF THE LEG 44
Chard, glazed carrots and onions, juniper sauce

YOUNG BERKSHIRE PORK - BRAISED BELLY AND ROASTED CHOP 43
Jonathan apples, Calvados bread sauce, brussels sprouts

NAVARIN OF SCALLOPS, URCHIN AND COD 44
Baby leeks, tender turnips and roasted sesame seeds

WILD CAUGHT RHODE ISLAND STRIPED BASS 44
Pan roasted with anise hyssop, stewed filet beans with savory, and figs, sauce xérés

ANGUS BEEF STRIPLOIN 45
Darphin potatoes with beef tongue, bone marrow glazed carrots, sauce Bordelaise

CONFIT ATLANTIC POLLOCK 42
Persillade purée, honey roasted eggplant and sweet peppers, Jambon de Bayonne and Piperade jus

ALINA DUCK BREAST 45
Mirabelle plums stewed in Schaarbeekse krieken, with foie gras soubise, pistachio and toasted grains