



APPETIZERS

PIED DE COCHON EN CRÔUTE 19

*Berkshire pig's trotters in a thyme and black pepper crust served warm
With green tomato marmalade, concord grape verjus, gribiche*

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 and red wine sauce

BUCKWHEAT FRIED SPOTTED SKATE WING 18

Curry vinaigrette, toasted grains and seeds, pickled capers

VELOUTÉ du BARRY 18

Cauliflower soup, mimolette cheese custard, pickled black trumpet mushrooms, Romanesco cauliflower

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

BOULETTE 20

Kabocha squash and Yukon potato dumplings, wild Scottish hare ragout, rosemary crème fraîche

WILD SCOTTISH WOOD PIGEON AND PARFAIT OF THEIR LIVER 19

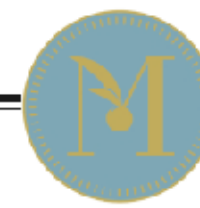
Bitter greens, hazelnut vinaigrette, Asian pear confit

SLOW COOKED ORA KING SALMON WITH SOFT ALMOND AND BLACK TRUMPET CRUST 24

Puy lentils and buckwheat, cress blossoms, burdock root and Autumn radish salad

ALL PARTS OF THE RABBIT AND FOIE GRAS IN A TERRINE 19

Gelée of kabocha and butternut squash, tarragon dijonnaise, minus 8 verjus vinaigrette



CAVIAR

Served with buckwheat blini, potato dauphines, brioche toast and sauce aigrette

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

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

Roasted honeycrisp apples, Calvados bread sauce, brussels sprouts

NAVARIN OF MAINE SEA SCALLOPS AND URCHIN 45

Baby leeks, tender turnips and fingerling potatoes, roasted sesame seeds

WILD CAUGHT RHODE ISLAND STRIPED BASS 44

Pan roasted with anise hyssop, glazed carrots, figs, and sauce xérès

SHENANDOAH ANGUS BEEF RIBEYE 45

Potato dauphinoise, mushrooms in Chateaubriand sauce with marrow, glazed parsnips and little onions

CARDAMOM SCENTED CONFIT OF ICELANDIC COD 42

Shellfish jus, fingerling potatoes, maitake mushrooms, tender turnips and a smoky froth

NEW ZEALAND VENISON 45

Braised red cabbage, boniato potatoes, port wine sauce