

valuér

First Course

• Choose One •

MILK & CEREAL

Rice Flakes, Bacon, Thyme,
Chicken, White Asparagus

SHRIMP TOAST

Scallion, Karashi Mayo,
Sesame

GREEN SALAD

Apricot Kernels,
Sun Gold Tomatoes,
Cucumber, Rosé Vinaigrette

BEEF TARTAR

Wagyu Sirloin, Tomato Compote,
Horseradish, Egg Yolk,
Toasted Sourdough

PAPAYA SALAD

Mustard Greens, Papaya Flan,
Spiced Peanuts, Wagyu Bresaola

MEAT MIXTO

Chef's Selection of Cured Meats,
Dijon Mustard, Toasted Focaccia

Second Course

• Choose One •

CANNELLONI CHICKEN

Swiss Chard, Sherry, Pumpkin,
Truffle Chicken Jus, Foie Gras Cream

PORCINI GNUDI

Parmesan Cream, Fava Beans,
Ricotta, English Peas

VEAL HANGER STEAK

Chanterelle Mushrooms, Artichokes,
Black Garlic Purée, Celtuce,
Red Chile & Tahini Dressing,

PASTRAMI TROUT

Caraflex Cabbage, Mustard,
Apple Parisienne, Onion Soubise,
Rye

Dessert

• Choose One •

PANELA CREPE CAKE

Banana Citrus Sorbet,
Panela Pastry Cream

COCOA CHOUX

Chocolate Sablée,
Chocolate Mousse

• 35 per person •

Beverages, Tax & Gratuity not included.

• Consumers are advised that by eating raw or undercooked
food may increase the risk of foodborne illness. •