

# valuér

## First Course

• Choose One •

### MILK & CEREAL

Rice Flakes, Bacon, Chicken Thigh,  
Thyme Marshmallows

### PAPAS A LA CHAPA

Trout Roe, Chive Cream

### GREEN SALAD

Apricot Kernels, Sun Gold Tomatoes,  
Cucumber, Rosé Vinaigrette

### HAMACHI TARTARE

Mango Pearls, Aji Amarillo Granita,  
Green Mango, Yuzu Mayo,  
Togarashi Flatbread

## Second Course

• Choose One •

### CANNELLONI CHICKEN

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

### RICOTTA 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 •

### PANNA COTTA

Black Sesame, Yuzu Meringue,  
Mandarin Sorbet, Thai Basil, Cherry

### 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. •