

À LA CARTE

APPETIZERS

Daniel Boulud's Premium Smoked Salmon Loin*
Cream of Caviar Pickled Cucumber, Dill

Alaskan King Crab Salad, Mint-Lime Vinaigrette
Avocado, Radish, Jalapeño, Cucumber, Cress

Carpaccio of Tuna* "Riviera"
Crudités, Black Olive Socca,
Tonnato Sauce

Roasted Beet and Carrot Salad
Grilled Tuscan Kale, Farro, Tahini Dressing

Vidalia Onion Tart
Endive, Radicchio, Taleggio Sabayon

Tamarind and Peanut-Crusted Prawns
Papaya, Pepper and Bean Sprout Slaw,
Green Thai Curry

**Tartare de Boeuf
à la Tunisienne**
Harissa, Cucumber, Peppermint Labneh

Biyaldi of Zucchini, Eggplant and Tomato
Soft Boiled Egg

Parsley Velouté
Porcini Royale, Petit- Gris Snails

ENTRÉES

Poulet aux Morilles à la Crème
Chicken Breast, Pommes Dauphines, Asparagus

5-Spice Duck Pithivier*
Bok Choy, Shitake, Sweet and Sour Sauce

Argentinian Filet Mignon*
Chimichurri Compound Butter, Grilled Vegetables
| **Wagyu Filet Mignon* \$50** |

Slow Baked Loup de Mer with Za'atar
Fennel Confit, Broccoli Rabe, Orange Dressing

Slow Braised Beef Short Ribs
Leeks, Horseradish, Carrot Ravigote

Lobster Risotto
Zucchini, Cherry Tomato Confit,
Sauce Américaine

**Brazilian "Moqueca" Coconut
and Coriander Stew**
Red Snapper, Shrimp, Squid, Cashew Rice

Grilled Lamb Chops à la Grecque*
Glazed Eggplant, Pistachio-Pepper Pesto, Tzatziki

Vadouvan-Roasted Cauliflower
Lentil Ragoût, Cilantro, Pondicherry Lime Pickles

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

TASTING MENU

SUPPLEMENTAL CHARGES APPLY

FIRST

Carpaccio of Tuna*
"Riviera"

OR

Beef Tartare*

Gavi dei Gavi, La Scolca, Black Label,
Piedmont, Italy - 2018

OR

Rose Chateau Miraval, Provence,
France - 2018

SECOND

Tamarind and Peanut-
Crusted Prawns

OR

Parsley Velouté

Condrieu, Paul Jaboulet Aîné,
Les Cassines, Rhone, France - 2018

OR

Gevrey Chambertin, Jadot, Burgundy,
France - 2017

THIRD

Slow Baked Loup de Mer
with Za'atar

OR

Brazilian "Moqueca" Coconut
and Coriander Stew

Pouilly Fume, Gaudry,
Loire, France - 2018

OR

Meursault, Jadot,
Burgundy, France - 2016

FOURTH

Grilled Lamb Chops
à la Grecque*

OR

Argentinian Filet Mignon à la Plancha*

Barbaresco Prugnato,
Piedmont, Italy - 2016

OR

Cabernet Sauvignon, Artemis,
Stags Leap District, Napa Valley, USA - 2018

FIFTH

Coupe Café-Cardamom

OR

Lime and Berry Pavlova

Ceja Vineyards, 'Dulce Beso,'
Napa Valley, USA - 2015

OR

Inniskillin, Vidal Icewine,
Ontario, Canada - 2016

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B E V E R A G E S

Single Espresso | 3

Double Espresso | 4

Macchiato | 3

Cappuccino | 5

Latte | 5

Americano | 5

Mocha | 5

White Chocolate Mocha | 5

Caramel Macchiato | 5

L A T E H A R V E S T & F O R T I F I E D W I N E S B Y T H E G L A S S

Barton & Guestier, Sauternes 2007 (750ML) | 9

Oremus, Furmit, Tokaj | 13

Inniskillin, Vidal, Icewine | 32

DESSERT

Coupe Café-Cardamom

Ethiopian Coffee Ice Cream, Chocolate Financier,
Chocolate Mousse

Sauerkirsche Black Forest

Devil's Food Cake, Sour Cherry Gelée,
Chocolate Crèmeux

Mille-feuille of Pineapple “Martinique”

Kumquat Confit, Passion Fruit Curd

Peach and Pistachio Riz au Lait

Rice Pudding, Sicilian Pistachio,
Caramelized Peaches

Lime and Berry Pavlova

Vegan Meringue, Raspberry Sorbet,
Lime-Macerated Berries