



TASTING MENU 135

FIRST

seared sea scallop, mandarin, hazelnut

SECOND

consommé Celestine

THIRD

seared foie gras, gooseberry, farro

FOURTH

wild black bass, salsify, sauce bretonne

FIFTH

“tête de veau”

SIXTH

duck Bigarade

SEVENTH

bavarois

SUPPLÉMENTS

CAVIAR

cauliflower mousse, lemon purée, black radish

125

225

TRUFFLE

sunchoke risotto

with black Perigord truffle

75

THREE COURSE PRIX FIXE 95

FIRST

chilled crab and lobster, sorrel, almond tuile

pheasant galantine, pistachio, apricot

Long Island snails, pomme dauphine, watercress

golden beetroot “Dickens”

celery root soup “Parisienne”

foie gras torchon, kumquat, brioche + 5

SECOND

Atlantic halibut “Choucroute,” sunchoke, black trumpet mushroom

grilled bigeye tuna, raw wagyu, petit greens

Bandera quail “aux raisins”

Plat Forestier, braised and roasted mushrooms, spinach, soubise

duo of Texas wagyu + 10

roasted strip loin and braised short rib “Carbonnade”

stuffed saddle of lamb, for two

tomato-braised fennel, panisse

THIRD

dessert or cheese

T H E F R E N C H R O O M

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PLEASE, NO CELLULAR DEVICES OR FLASH PHOTOGRAPHY.