

## ***Tastes of Winter***

*Two plates 68, each additional plate 34*

### **Caviar Creations**

(45 Supplement)

Egg Caviar

Toasted Egg Yolk, Caviar and Herbs

Meyer Lemon Gelée, Caviar and Crème Fraîche

Warm Glazed Potatoes with Caviar, Tapioca and Herbs

Madai Sashimi, Yuzu, Satsuma and Herbs

Hamachi Sashimi, Sherry Vinaigrette and Toasted Pecans

Diver Scallop Tartare with Black Winter Truffles (30 Supplement)

Yellowfin Tuna Ribbons, Avocado, Spicy Radish and Ginger Marinade

Foie Gras "Marzipan," Quince-Riesling Velvet, Pistachio, Almond and Rose (8 Supplement)

Roasted Baby Brussel Sprouts, Pistachios, Arugula and Mustard Vinaigrette

Parsnip Soup, Coconut, Mint and Lime

Pumpkin Ravioli, Parmesan and Crushed Amaretti

Bouquet of Seasonal Vegetables, Sunflower Seed and Mustard Emulsion

Hand Cut Chitarra Pasta, Buerre Fondue, White Alba Truffles (3g 75, Additional Gram 25)

Gulf Shrimp, Silken Kabocha Squash, Saffron Yogurt, Water Chestnuts, Chipotle

Peekytoe Crab Risotto, Green Chili, Puffed Rice and Nori

Baked Whitestone Oysters, Creamed Basil, Wasabi

Black Bass Crusted with Nuts and Seeds, Sweet and Sour Jus

Arctic Char with Finger Lime in an Aromatic Mushroom Broth

Sautéed Veal Scallopine, Flying Pig Ham, Mushrooms and Lavender

Parmesan Crusted Organic Chicken Confit, Artichoke, Basil and Lemon Butter

Niman Ranch Beef Tenderloin, Shiitake and Black Sesame Mustard (25 Supplement)

Sweet and Sour Sweetbreads, Sicilian Pistachios and Wood Ear Mushrooms

### **Dessert**

Selection of Cheese with Crunchy Potato (8 Supplement)

Bittersweet Chocolate Ganache, Honey Roasted Peanut Ice Cream and Passion Fruit

Mont Blanc, Satsuma Bavaroise, Chestnut Vermicelli, Chestnut Pearls

Caramelized Apple, Crème Fraîche, Red Wine Pear, Vanilla Scented Quince

## ***Winter Tasting Menu***

*Composed with Seasonally Available Produce*

*188*

Toasted Egg Yolk

Caviar and Herbs

Hamachi Sashimi

Sherry Vinaigrette and Toasted Pecans

Pumpkin Ravioli

Black Truffle, Parmesan and Crushed Amaretti

Crispy Black Bass

Roasted Brussels Sprouts, Spiced Apple Jus

Spice Crusted Venison

Red Cabbage and Chestnut Purée

Caramelized Apple

Crème Fraîche, Red Wine Pear, Vanilla Scented Quince

### ***Wine Pairing***

*148*

*Executive Chef: Mark Lapico*

*Chef Pâtissier: Sean Considine*

*Chef/Proprietor: Jean-Georges Vongerichten*