

***Tastes of Autumn***

*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

Santa Barbara Sea Urchin, Black Bread, Chili and Yuzu

Hamachi Sashimi, Sherry Vinaigrette and Toasted Pecans

Yellowfin Tuna Ribbons, Avocado, Spicy Radish and Ginger Marinade

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

Roasted Baby Brussels Sprout, 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

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 Woodear 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

***Autumn Tasting Menu***

*Composed with Seasonally Available Produce*

*188*

Toasted Egg Yolk

Caviar and Herbs

Hamachi Sashimi

Sherry Vinaigrette and Toasted Pecans

Peekytoe Crab Risotto

Green Chili, Puffed Rice and Nori

Crispy Black Bass

Roasted Brussels Sprouts, Spiced Apple Jus

Spice Crusted Venison

Red Cabbage and Chestnut Puree

Caramelized Apple

Crème Fraîche, Red Wine Pear, Vanilla Scented Quince

*Executive Chef: Mark Lapico*

*Chef Pâtissier: Sean Considine*

*Chef/Proprietor: Jean-Georges Vongerichten*