

Tastes of Spring

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

Santa Barbara Sea Urchin, Black Toast, Yuzu and Chili

Marinated Madai, Rhubarb Juice, Red Onion, Avocado, Chili and Coriander

Yellowfin Tuna Ribbons, Avocado, Spicy Radish and Ginger Marinade

Peekytoe Crab and Champagne Mango Salad, Cumin Crisps and Grain Mustard

Foie Gras Brûlée, Rhubarb, Pineapple “Raisins” and Sichuan Peppercorn (8 Supplement)

Asparagus and Avocado Salad, Sorrel Dressing and Sesame

Sweet Pea Soup, Cheddar Cheese Puffs and Herbs

Warm Provencal White Asparagus, Herb Vinaigrette and Lemon Crumbs

Bouquet of Seasonal Vegetables, Lemon and Basil

Gulf Shrimp, Key Lime Yogurt and Radish

Goat Cheese Royale, Roasted Beet Marmalade and Toasted Pistachio

Baked Whitestone Oysters, Creamed Basil, Wasabi

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

Faroe Island Salmon, Porcini, Leek and Chili Garlic Emulsion

Sautéed Veal Scallopine, Flying Pig Farm 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

Citrus, Sumo Mandarin Sorbet, Yuzu Curd, Orange Confit, Crunchy Gianduja

Rhubarb Compote, Toasted Almond, Grapefruit and Rhubarb Sorbets, Vanilla-Rhubarb Cotton Candy

Spring Tasting Menu

Composed with Seasonally Available Produce

188

Warm Dashi “Custard”

Ocean Herbs, Caviar

Marinated Madai

Rhubarb Juice, Red Onion, Avocado, Chili and Coriander

Warm Asparagus

Sautéed Mushroom Vinaigrette

Caramelized Black Sea Bass

Ruby Grapefruit Juice, Charred Radishes, Tarragon and Mint

Niman Ranch Lamb Chops

Sweet Pea-Jalapeno Puree, Mint Crumbs

Sumo Mandarin Sorbet

Vanilla Bean Cream, Yuzu Curd, Orange Confit, Crunchy Gianduia

Wine Pairing

148

Executive Chef: Mark Lapico

Chef Pâtissier: Sean Considine

Chef/Proprietor: Jean-Georges Vongerichten