

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

Santa Barbara Sea Urchin, Black Bread, Chili and Yuzu

Hamachi, Lettuce Heart, Avocado, Sprouts, Soy-Chili Dressing

Yellowfin Tuna Ribbons, Avocado, Spicy Radish and Ginger Marinade

Fluke Carpaccio, Shaved Market Apples, Pickled Habanero and Crushed Sesame

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

Bouquet of Seasonal Vegetables, Sunflower Seed and Mustard Emulsion

Honeynut Squash Pot Stickers, Sichuan Chili Oil Dressing and Crispy Shallots

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

Diver Scallops, Caramelized Cauliflower and Caper-Raisin Emulsion (8 Supplement)

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

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

Sautéed Veal Scallopine, Flying Pig Ham, Mushrooms and Lavender

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

Spiced Pumpkin Cream, Gingerbread Cookie, Butternut Squash Sorbet, Pumpkin Seed Praline

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

Autumn Tasting Menu

Composed with Seasonally Available Produce

188

Meyer Lemon Gelée

Caviar and Crème Fraîche

Hamachi, Lettuce Heart

Avocado, Sprouts, Soy-Chili Dressing

Gulf Shrimp

Silken Kabocha Squash, Saffron Yogurt, Water Chestnuts, Chipotle

Crispy Black Bass

Roasted Brussels Sprouts, Spiced Apple Jus

Roasted Marinated Duck Breast

Parsnip, Passion Fruit and Black Olive

Caramelized Apple

Crème Fraîche, Red Wine Pear, Vanilla Scented Quince

Executive Chef: Mark Lapico

Chef Pâtissier: Sean Considine

Chef/Proprietor: Jean-Georges Vongerichten