

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

Santa Barbara Sea Urchin, Toasted Black Bread, Yuzu and Chili

Madai Sashimi, Yuzu, Satsuma and Herbs

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

Diver Scallops, Caramelized Cauliflower and Caper-Raisin Emulsion

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

Madai Sashimi

Yuzu, Satsuma and Herbs

Pumpkin Ravioli

Black Truffle, Parmesan and Crushed Amaretti

Turbot

Chateau Chalon Sauce

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness