

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

Japanese Snapper Sashimi, Yuzu, Satsuma and Herbs

Diver Scallop Tartare with Black Winter Truffles *(30 Supplement)*

Goat Cheese Royale, Roasted Beet Marmalade and Toasted Pistachio

Yellowfin Tuna Ribbons, Avocado, Spicy Radish and Ginger Marinade

Foie Gras Brûlée, Dried Sour Cherries, Candied Pistachios and White Port Gelée *(8 Supplement)*

Roasted Baby Brussel Sprouts with Chilis, Mint and Aged Pecorino

Parsnip Soup, Coconut, Mint and Lime

Mozzarella Ravioli, Black Truffle Fondue *(15 Supplement)*

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 Wood Ear Mushrooms

Soy Glazed Veal Cheek, Apple, Celery and Jalapeno Salad

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

Warm Dashi “Custard”

Ocean Herbs, Caviar

Diver Scallops a

Black Winter Truffle Toast

Ten Mushroom Tea

Parmesan, Chili and Thyme

Black Sea Bass

Jade Emulsion, Salsify

Soy Glazed Veal Cheek

Apple, Celery and Jalapeno Salad

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

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