

FOUR

OMNIVORE

Prix fixe 68 Wine pairing +88

CAVIAR CREATIONS +78

egg caviar

or

toasted egg yolk, caviar

YELLOWFIN TUNA RIBBONS

avocado, radish and ginger marinad

or

PEEKYTOE CRAB

mustard, melon juice and shaved fennel

WARM GULF SHRIMP

market peach cocktail

or

SLOWLY COOKED HALIBUT

shimeji mushrooms, tomato-lemongrass infusion

BLACK SEA BASS

crusted with nuts and seeds, sweet and sour jus

or

ROASTED BEEF TENDERLOIN

slowly cooked tomato, sauce béarnaise (10 supplement)

CHOCOLATE

honey roasted peanut ice cream, caramel

SIX

OMNIVORE

Prix fixe 178 Wine pairing +148

CAVIAR

fines herbes, panna cotta and tomato coulis

MADAI SASHIMI

floral infused cherries, cilantro

CORN RAVIOLI

cherry tomato salad, basil fondue

MAINE LOBSTER

squash blossoms, summer squash, lemon-garlic nage

ROASTED BEEF TENDERLOIN

slowly cooked tomato, sauce béarnaise

FIG

petit beurre, raspberry rose sorbet, glazed figs

FOUR

VEGETARIAN

Prix fixe 58 Wine pairing +88

HEIRLOOM TOMATOES

summer fruit, aged balsamic and basil

or

STRAWBERRIES AND FETA

wasabi sorbet, olive oil

SUMMER SQUASH

sungold tomato juice and parmesan

or

FORAGED MUSHROOMS

mustard frills, pine nut emulsion

CORN RAVIOLI

cherry tomato salad, basil fondue

or

BOUQUET OF MARKET VEGETABLES

herbal broth and salted lemon

TROPICAL

young coconut semifreddo, pineapple sorbet

SIX

VEGETARIAN

Prix fixe 128 Wine pairing +148

HEIRLOOM TOMATOES

summer fruit, aged balsamic and basil

FORAGED MUSHROOMS

mustard frills, pine nut emulsion

SUMMER BEAN MINISTRONE

tomato, saffron, perilla

CORN RAVIOLI

cherry tomato salad, basil fondue

BOUQUET OF MARKET VEGETABLES

herbal broth and salted lemon

GRAPE

beignet, tapioca, almond pudding