

DINNER MENU

MAY 2018

TO SHARE

MARKET VEGETABLES

Fresh & Roasted Market Vegetables, Almond Cream, Cilantro Vinaigrette

ARTICHOKE TORTELLINI

Homemade 40 Yolk Pasta, Pulled Veal Osso Buco, Celery Cream

YELLOWFIN TUNA TARTAR

Tuna, Pineapple, Persimmon, Tomatoes, Chili Pepper, Citrus Vinaigrette

VEAL SWEETBREAD

Almond Cream, Roasted Endive, Veal Reduction, Spicy Pepper Coulis,
Pistachio Vinaigrette

SALMON CARPACCIO

Norwegian Salmon, Capers, Tomato Vinaigrette

SECOND

DOVER SOLE

Turnip Lemongrass Broth, Umami, Granny Smith Apple Sous Vide

MAIN

ENTRECÔTE

Grilled Black Angus, Mushroom Ragout, Pickled Butternut Pumpkin,
Cabernet Sauce

SOMETHING SWEET

CHOCOLATE MILLEFEUILLE

Mango Crème, Nougat Crunch, Blueberry Meringue