



## BAR MENU

CHESTNUT AND SHERRY SOUP WITH CHESTNUT CONFIT, FENNEL CREAM ... \$14  
CARROTS, BRUSSELS SPROUTS AND CABBAGE WITH HORSERADISH AND PUMPERNICKEL ... \$14  
WHITE PUMPKIN TAGLIARINI WITH CODDLED EGG YOLK AND TOASTED PEPITAS ... \$18  
KAMPACHI SASHIMI WITH KUMQUATS, ICE PLANT AND SWEETBREADS, MATCHA ... \$19  
FOIE GRAS TORCHON WITH BLOOD ORANGE AND PISTACHIO ... \$22  
PORK BELLY WITH KIM CHEE, SAKURA EBI AND MITSUBA, BACON DASHI ... \$21  
GINGER-BONE MARROW CUSTARD WITH SALAD LESPINASSE ... \$17  
PAN ROASTED LOBSTER WITH CAULIFLOWER CREAM, UNI EMULSION ... \$23  
JOHN DORY WITH BRAISED ROMAINE, YUZU KOSHO BUTTER ... \$22  
"NAKAMURA MISO" GLAZED TOFU WITH PARSNIPS AND PICKLED GOJI BERRIES ... \$18  
CRISPY CHICKEN THIGH WITH TRUFFLED RISOTTO AND CELERY, PARMESAN FROTH ... \$27  
42 HOUR SHORT RIB WITH POTATO, MUSTARD GREENS AND CRIMINI, SAUCE BORDELAISE ... \$25

### CHEESES AND DESSERTS

ARTISANAL AND FARMHOUSE CHEESES WITH BREADS, FRUITS AND ACCOMPANIMENTS  
THREE CHEESE PLATE ... \$17    SIX CHEESE PLATE ... \$28  
YUZU CRÉMEUX, BERGAMOT MERINGUE AND CREAM CHEESE ICE CREAM ... \$11  
BUTTERSCOTCH "SUNDAE", CHOCOLATE SOIL, POPCORN TUILE ... \$12  
VANILLA BEAN FONTAINEBLEAU WITH APPLE ICE, FARINA FRITTERS ... \$12  
AN ASSORTMENT OF PASTRY CHEF NICOLE PLUE'S SMALL DELECTABLES ... \$18  
**BLACK TRUFFLES ... \$18**



**CHAMPAGNES AND SPARKLING WINES**

BILLECART-SALMON "Cuvée Nicolas-François", Mareuil-sur-Aÿ 2000.....\$48  
 PASCAL DOQUIET "Grand Cru Blanc de Blancs", Mesnil-sur-Oger .....\$30  
 Chartogne-Taillet "Le Rosé", Merfy.....\$26  
 Roederer Estate "L'Ermitage", Anderson Valley 2002.....\$17

Krug "Grande Cuvée", Reims France.....\$145 Half Bottle  
 Billecart-Salmon "Brut Rosé", Mareuil-sur-Aÿ, France.....\$100 Half Bottle  
 Champagne Krug, "Brut Rosé", Reims, France ..... \$325 Half Bottle

**FROZEN VODKA SERVICE**

Russian Standard, St. Petersburg, Russia 2 ounce.....\$14

**CAVIARS**

Wild American Paddlefish Sturgeon from Tennessee ... \$50 oz  
 California Select; Farm Raised White Sturgeon ... \$105 oz  
 Black River Osetra; Farm Raised in the Rio Negro, Uruguay ... \$135 oz  
 Israeli Osetra, True Gueldenstaedtii from the Upper Galilee ... \$158 oz  
 Kaluga "River Sturgeon", the best sustainable alternative to Beluga ... \$315  
 The Tasting; 1/2 oz of Israeli Osetra, Black River and California Select Caviars... \$199

*Caviar is served with compressed cucumber, shattered crème fraîche, Meyer lemon cells, egg yolk custard and blinis*