

# CYRUS

## TASTING MENU

KAMPACHI SASHIMI WITH ICE PLANT, KUMQUATS AND SWEETBREADS, MATCHA VINAIGRETTE

OR

GINGER-BONE MARROW CUSTARD WITH SALAD LESPINASSE

FOIE GRAS TORCHON WITH BLOOD ORANGE AND PISTACHIO

OR

ROASTED LOBSTER WITH CAULIFLOWER CREAM, UNI EMULSION

JOHN DORY WITH BRAISED ROMAINE, YUZU KOSHO BUTTER

PORK BELLY WITH KIM CHEE, SAKURA EBI AND MITSUBA, BACON DASHI

CRISPY CHICKEN THIGH WITH TRUFFLED RISOTTO AND CELERY, PARMESAN FROTH

OR

42 HOUR SHORT RIB WITH POTATO, MUSTARD GREENS AND CRIMINI, SAUCE BORDELAISE

ARTISANAL AND FARMHOUSE CHEESES PRESENTED TABLESIDE

CRÉMEUX, BERGAMOT MERINGUE AND CREAM CHEESE ICE CREAM

VANILLA BEAN FONTAINEBLEAU WITH APPLE ICE, FARINA FRITTERS

OR

BUTTERSCOTCH "SUNDAE", CHOCOLATE SOIL, POPCORN TUILE

## VEGETARIAN TASTING MENU

CHESTNUT AND SHERRY SOUP WITH CHESTNUT CONFIT, FENNEL CREAM

CARROTS, BRUSSELS SPROUTS AND CABBAGE WITH PUMPERNICKEL AND HORSERADISH

"NAKAMURA MISO" GLAZED TOFU WITH PARSNIPS AND PICKLED GOJI BERRIES

SMOKED GINGER DASHI WITH TURNIPS, RADISH AND GINKO

WHITE PUMPKIN TAGLIARINI WITH CODDLED EGG YOLK AND TOASTED PEPITAS

ARTISANAL AND FARMHOUSE CHEESES PRESENTED TABLESIDE

CRÉMEUX, BERGAMOT MERINGUE AND CREAM CHEESE ICE CREAM

VANILLA BEAN FONTAINEBLEAU WITH APPLE ICE, FARINA FRITTER

OR

BUTTERSCOTCH "SUNDAE", CHOCOLATE SOIL, POPCORN TUILE

EIGHT COURSE MENUS ... \$135

BLACK TRUFFLES ... \$18

A WINE PAIRING FOR THE EIGHT COURSE MENUS ... \$135



### FIVE COURSE MENU

KAMPACHI SASHIMI WITH ICE PLANT, KUMQUATS AND SWEETBREADS, MATCHA VINAIGRETTE

OR

GINGER-BONE MARROW CUSTARD WITH SALAD LESPINASSE



FOIE GRAS TORCHON WITH BLOOD ORANGE AND PISTACHIO

OR

ROASTED LOBSTER WITH CAULIFLOWER CREAM, UNI EMULSION



JOHN DORY WITH BRAISED ROMAINE, YUZU KOSHO BUTTER



CRISPY CHICKEN THIGH WITH TRUFFLED RISOTTO AND CELERY, PARMESAN FROTH

OR

42 HOUR SHORT RIB WITH POTATO, MUSTARD GREENS AND CRIMINI, SAUCE BORDELAISE



VANILLA BEAN FONTAINEBLEAU WITH APPLE ICE, FARINA FRITTERS

OR

BUTTERSCOTCH "SUNDAE", CHOCOLATE SOIL, POPCORN TUILE

*CHEFS - DOUGLAS KEANE & DREW GLASSELL*

*PASTRY CHEF- NICOLE PLUIE SOUS CHEFS- PAUL WINBERRY JR. AND GABY TABEL*

### VEGETARIAN FIVE COURSE MENU

CHESTNUT AND SHERRY SOUP WITH CHESTNUT CONFIT, FENNEL CREAM



CARROTS, BRUSSELS SPROUTS AND CABBAGE WITH PUMPERNICKEL AND HORSERADISH



"NAKAMURA MISO" GLAZED TOFU WITH PARSNIPS AND PICKLED GOJI BERRIES



WHITE PUMPKIN TAGLIARINI WITH CODDLED EGG YOLK AND TOASTED PEPITAS



VANILLA BEAN FONTAINEBLEAU WITH APPLE ICE, FARINA FRITTERS

OR

BUTTERSCOTCH "SUNDAE", CHOCOLATE SOIL, POPCORN TUILE

*WE WELCOME ADVANCE NOTICE OF SPECIAL DIETARY REQUESTS TO ACCOMMODATE YOUR NEEDS  
AND ENSURE DISHES EQUAL THE INTEGRITY OF THE MENU SELECTIONS.*

*CHEF'S DIRECT EMAIL ~ DOUGLASKEANE@CYRUSRESTAURANT.COM*

**FIVE COURSE MENUS ... \$108 (OPTION OF ADDITIONAL CHEESE COURSE ~ \$17)**

**BLACK TRUFFLES ... \$18**

**A WINE PAIRING FOR THE FIVE COURSE MENUS ... \$ 108**

CORKAGE IS \$50 ... \$80 PER MAGNUM

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