



TASTING MENU 135

FIRST

seared sea scallop, mandarin, hazelnut

SECOND

consommé chasseur

THIRD

seared foie gras, gooseberry, farro

FOURTH

wild king salmon Maltaise

FIFTH

“tête de veau”

SIXTH

duck Bigarade

SEVENTH

Grand Marnier soufflé

wine pairing 115

SUPPLÉMENTS

CAVIAR

cauliflower mousse, lemon purée, black radish

white sturgeon, grandeur gold, Idaho

125

osietra, anna dutch, Netherlands

225

THREE COURSE PRIX FIXE 95

FIRST

chilled crab and lobster, sorrel, almond tuile

pheasant galantine, pistachio, apricot

white asparagus, pea & fava bean vinaigrette, morels

golden beetroot “Dickens”

celery root soup “Parisienne”

foie gras torchon, kumquat, brioche

SECOND

Atlantic halibut “Choucroute,” sunchoke, black trumpets

grilled bigeye tuna, raw wagyu, petite greens

Bandera quail “aux raisins”

Plat Forestier, braised & roasted mushroom, spinach, soubise

duo of Texas wagyu

roasted strip loin and braised short rib “Carbonnade”

stuffed saddle of lamb, for two

tomato-braised fennel, panisse

THIRD

dessert or cheese

T H E F R E N C H R O O M

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PLEASE, NO CELLULAR DEVICES OR FLASH PHOTOGRAPHY.