Happy Birthday Raj

CHEF'S TASTING MENU | 30 JUNE 2016

“OYSTERS AND PEARLS”
“Sabayon” of Pearl Tapioca with Island Creek Oysters and White Sturgeon Caviar

ROYAL KALUGA CAVIAR
Applewood Smoked Cobia, Toasted Rye “Panna Cotta,” Garden Cucumbers and Horseradish Infused Crème Fraîche
(60.00 supplement)

GARDEN SQUASH SALAD
Hawaiian Hearts of Peach Palm, Cerignola Olives, Crispy Chickpea “Panisse” and Spiced Tomato Conserva

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS “TERRINE”
“Jamón de Canard,” K&J Orchards Peach Relish, Burgundy Mustard and Crispy “Arlettes”
(30.00 supplement)

SAUTÉED FILLET OF WILD KING SALMON
Gold Potato “Latke,” Hard Boiled Bantam Hen Egg, Garden Cornichons and Dill Emulsion

ALASKAN KING CRAB “POÉLÉE”
Buttered Brentwood Corn, Lobster Mushrooms, Preserved Ramps and Sunflower Sprouts

WOLFE RANCH WHITE QUAIL BAKED IN BRIOCHÉ
Garden Strawberries, Fennel “Gastrique,” Sicilian Pistachios and Red Ribbon Sorrel

BLACK WINTER TRUFFLE “TORTELLINI”
Buttered Hen “Bouillon” and Shaved Australian Black Winter Truffles
(125.00 supplement)

HERB ROASTED ELYSIAN FIELDS FARM LAMB
Braised Pinquito Beans, Garden Romanos, Tomato Confit and English Thyme Jus

CHARCOAL GRILLED JAPANESE WAGYU
Braised Brisket “Rillette,” Creamed Chanterelle Mushrooms, Arrowleaf Spinach, Crispy Cauliflower and “Steak Sauce”
(100.00 supplement)

ANDANTE DAIRY “ACAPPELLA”
Poached Blueberries, Garden Beets and Burgundy Amaranth

“FLOWERING PLUM”
Umeboshi Purée with Flavour Supreme Pluots and Plum Mousse

PEACH LEAF ICE CREAM
Sweet Tea Purée and Popcorn “Panna Cotta”

CHOCOLATE “TORTE”
with Marsala “Pop Tart”

PRIX FIXE 310.00 | SERVICE INCLUDED