



Japanese sea bream, sashimi style, with olive oil and chives
 A garden green soup, stone ground mustard cream and multicolored purees
 Squash and courgette risotto without rice, parmesan and crispy mushrooms
 Crispy soft shell crab with yogurt, garden herb and green pesto
 Into the vegetable garden... their natural juices
 Assorted shellfish in green tomato broth, flowering herbs with unripe strawberries
 Spiced Maine lobster, young shallots and baby turnips, cherry vinaigrette
 (supplement of ten dollars)

Pacific fluke, New Zealand spinach in fava bean and lardo vinaigrette
 Ling cod with a pea and nasturtium veloute, a delicate fig leaf curd, buckwheat
 Our local abalone, stewed onions with coriander and sorrel, brown butter
 (supplement of ten dollars)

Roast breast of duck, braised winter vegetables with our exotic spice
 Napa Valley spring lamb and tongue confit, carrots with orange purée, exotic spice
 Farm chicken breast, roasted with porcinis and lettuces, crushed potatoes
 Beef bavette roasted in its own fat, spring alliums, toasted quinoa with arugula
 Roast squab with crushed farro grain, fennel, parsnips with argan oil

Comte de garde exceptionnel 2004 by Bernard Antony
 (supplement of twenty dollars)
 A selection of artisan cheeses, refined and perfectly mature...
 (supplement of fifteen dollars)

The flavors of New Orleans
 Coffee, chicory, pecan praline, beignets, banana...
 Exotic citrus with honey and spice, spearmint ice cream
 Oro blanco, corsica no.1, wikiwa tangelo, temple tangor...
 Joe's strawberries, both raw and cooked
 Strawberry consommé, goat's milk fromage blanc sorbet
 Hazelnut and cocoa tartine with bitter chocolate sorbet
 Red beet granite perfumed with pea flowers, Normandy milk curd

Four Courses	95.	Paired with wines please add	67.
		Paired with premium wines please add	95.
Our Tasting Menu		seasonal and spontaneous	160.
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To be served properly, the Tasting Menu must be ordered by the entire table.			

A twenty percent gratuity will be added to all parties of six or more.