

OYSTER

	6	9	12
FRANCE			
TSARSKAYA, SAN MARLOT 48° 38' N 2° 16' W	\$338	\$498	\$658
FINES DE CLAIRE, MARENNES OLERON 45° 47' N 1° 10' W	\$338	\$498	\$658
BELON OOO 47° 45' N 2° 37' W	\$598	\$908	\$1208
IRELAND			
GALWAY BAY, COUNTY GALWAY 53° 16' N 9° 31' W	\$248	\$348	\$458
ENGLAND			
WHITSTABLE BAY, KENT 51° 40' N 2° 18' E	\$258	\$378	\$498
DENMARK			
LIMFJORD, JUTLAND 56° 56' N 9° 2' E	\$338	\$498	\$658
U.S.			
ISLAND CREEK, DUXBURY BAY 42° 0.8' N 70° 43' W	\$298	\$438	\$578
HUMBOLDT BAY KUMAMOTO 40° 49' N 124° 7' W	\$258	\$378	\$498
CANADA			
FANNY BAY, BRITISH COLUMBIA 49° 29' N 124° 48' W	\$198	\$288	\$378
AUSTRALIA			
BARILLA BAY, TASMANIA 42° 50' S 147° 25' E	\$178	\$258	\$338
SMOKY BAY, EYRE PENINSULA 32° 22' S 133° 56' E	\$188	\$278	\$368
NEW ZEALAND			
CLEVEDON COAST 36° 54' S 175° 4' E	\$178	\$258	\$338

COLD

RAW

kindai, salmon, hamachi, botan shrimp, sake, cucumber

\$258

MUSHROOM

wild, iberico, soil, forest, truffle, emulsion

\$178

GARDEN

organic, leaves, vegetable, cress, flower, minus 8

\$158

HOT

LANGOUSTINE

scottish, agnolotti, edamame, veloute, chive

\$298

FOIE GRAS & FROG LEGS

french, royal, pond, nasturtium, garlic

\$258

SCALLOP

japanese, chervil, root, flower, smoked, consomme, manni

\$268

SOUP

LOBSTER

bisque, cognac, cream

\$158

ONION

consomme, chervil, gold, flower, tea bag

\$138

VEGETABLE

LAND

risotto, barley, root, flower, leaf

\$138 / \$228

SEA

wasabi, mash, puy lentil, lemon, miso, shell

\$138 / \$228

NEST

leek, egg shell, macaroni, truffle, carrot, quinoa

\$148 / \$238

FARM

carrot, beetroot, kohlrabi, onion, cous cous, consomme

\$158 / \$248

FISH

LOBSTER

u.s., noodle, caviar, spinach, yuzu, ink

\$498

BLACK COD

iceland, coriander, ginger, miso, sesame, praline

\$408

DOVER SOLE

english, grilled / meuniere, vegetable, potato

Market Price

SEA BASS

french, line caught, lentil, razor clam, calamari, sea cucumber

\$488

MEAT

PORK

u.s., natural, fillet, belly, croqueta, apple jam, soil

\$358

LAMB

welsh, 17th century, loin, shank, onion, cucumber, dill

\$428

POULTRY

CHICKEN

french, baby, nest, leek, noodle, truffle, egg shell

\$358

PIGEON

french, bresse, root, organic vegetable, cous cous, jus

\$418

BEEF

SIRLOIN + SIRLOIN

u.s., tarragon, shallot, yolk, gratin, mustard jus

\$808

RIB EYE

u.s., grain fed, spinach, smoke, truffle jus

\$428

TENDERLOIN

aus., wagyu, mushroom, paper, port

\$468

ROAST BEEF

u.s., yorkshire, gravy

\$398

DESSERT

BREAD AND BUTTER

brioche, raisin, vanilla, apricot

MUSHROOM

mascarpone, caramel, coffee, almond

OREO

crumble, vanilla, espuma

AUTUMN LEAVES

leaves, chocolate, green tea, cassis

APPLE

past, present, future

\$138

SOUFFLE

chocolate / chocolate

truffle / truffle

raspberry / raspberry

candied ginger / candied ginger

caramel / caramel

\$148

CHEESE

grape, quince, cracker

\$158

MANDARIN
GRILL + BAR

