



Restaurant Bar Lounge

SMALL PLATES

HAMACHI CRUDO BABY SHITAKE, MEYER LEMON / CHIVE ESSENCE	8
FROG LEGS PERSILLADE TEMPURA GARLIC PARSLEY, GREEN PUREE	11
CRAB MIMOSA DUNGENESS CRAB AND PROSCUITTO DI PARMA, ACRA CILANTRO GARLIC	12
DUCK RAVIOLE CHANTERELLE, PORTO RAISIN JUICE, TRUFFLE THYME EMULSION	13
GOAT CHEESE TARTE TOMATO CONFIT, BASIL OIL, BALSAMIC REDUCTION	13
FOIE GRAS TORCHON SLOW COOKING FOIE GRAS, MEDJOL DATE MASH, TOASTED BRIOCHE	16
LENTIL SOUP GREEN DU PUY, SAVORY CREAM, ROSEMARY CROMESQUI	8
SEARED AHI TUNA MIZUNA AND CUCUMBER SALAD, MEYER LEMON DRESSING	12
GRILLED PRAWN PRESSE DE TOMATE MOZZA A L' HUILE, BLACK PERSILLADE	12
SMOKED TROUT SALAD MACHE SALAD, PUMPKIN SEEDS, FINGERLING POTATO	12
FENNEL AND FRENCH GREEN BEAN SALAD FINE FENNEL COPEAUX, ORGANIC PARSLEY, SUNFLOWER, GUERAND OIL	8



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A SUIVRE

7 HOUR BRAISED LAMB PANAM LAMB SHOULDER CONFIT, TRUFFLE MASH POTATOES	19
BRANZINI SNACKER GLAZED FENNEL, FINE CLAM MARINIERE, SAFRAN IMPRESSION	18
MOSCOVIC DUCK BREAST SPEATZEL, FOREST MUSHROOM, GLAZED TURNIPS DARK JUICE	19
LOBSTER AND BLACK TRUFFLE SNOW PEA TRUFFLE, BASIL/ LOBSTER EMULSION	24
HALIBUT DEMI SEL ARTICHOKE, BRUSSEL SPROUTS, TOMATO / MIZUNA TARTARE	19
FILET MIGNON TOURNEDOS, FRITE AU COUTEAU, BEARNAISE	28
CHICKEN GRAND-MERE STUFFED WITH MUSHROOM DUXELLE, BRAISED SALSIFI AND PEARL ONIONS	19
RISOTTO CREMEUX MICRO GREEN BEANS, VEGGIE EMULSION	16

SIDE ORDERS

FRENCH FRIES	5
TRUFFLE MASH POTATOES	6
STEAMED VEGGIES, LEMON OIL	6
GRATIN DAUPHINOIS	5
ARUGULA TRUFFLE PARMESAN	6