



Amuse Bouche

Alaskan King crab

Oscietra Caviar

Citrus Marinated Hotate Scallops
Yuzu Cream, Cured Celery Dices

Lobster

Boston Lobster Gently Simmered in Fragranced Oil
Green Tomato Lovage Coulis

John Dory

Parsnip Cream, Confit Fennel, Girolles,
Shellfish Foam

Trou Normand

Simmered Oyster
Hendrick's & Cucumber Granité

300 Days Wagyu Beef Strip Loin

Stipe of Wagyu Strip Loin Truffle Crusted,
Seared Foie Gras, Caramelized Witlof, Black Truffle
Périgueux Sauce

“Don't Break my Hart”

White Chocolate Vanilla Supreme with Fresh Raspberry

Coffee or Tea

Petites Fours
