



TO START

Gem Lettuce Salad 22

broccoli rabe • pickled kohlrabi • parmesan dressing

Crown Toro Hamachi Crudo* 38

pickled kumquats • avocado • roast apple ponzu

Foie Gras Terrine & Country Pâté 46

pear jam • gewurztraminer gelée • housemade rye bread

Sturgeon & Sauerkraut Tart 42

sabayon • applewood smoke • royal kaluga caviar

MAIN

Greenwalk Hatchery Trout on Cedar Plank 40

hawaiian red crab • herb crust • champagne sauce

Roasted Australian King Shrimp 49

butternut squash • applewood smoked bacon • red wine americaine

Roasted Alsatian Country Sausage 31

sauerkraut • violet mustard

Crescent Farms Duck Leg Confit 38

cranberry bean ragout • pickled fennel • lemon-caper vinaigrette

Miso-Marinated Prime Strip Steak 52

grilled chicory • gruyère gratin • vadouvan curry crumble

ALSATIAN TASTING MENU 225

Order Chef Gabriel's First Book:
"The Spirit of Alsace, A Cookbook"



TO SHARE

Applewood Smoked Bacon Tarte Flambée 21

onion • crème fraîche

Hen of the Woods Mushroom Tarte Flambée 26

comté cheese • nutmeg

Alsatian Country Pâté 22

seasonal pickles • toasted sour dough batard

Daily Cheese Selection (3pc) 32

spiced apricots • local honeycomb • honey-toasted nuts

Golden Osetra Caviar (1oz) 145

Produced in the Netherlands under a keen eye for quality. Delicate and creamy on the tongue while rich, buttery and nutty on the palate. This caviar is simply salt-cured, making it preservative free.

5J Jamón (1oz) 34

Cinco Jotas is jamón of true purebred Pata Negra from the Ibèrian Peninsula. Its quality has been upheld by generations since 1879 and is guaranteed by the government black label.

Jamón, Caviar & Champagne For Two 185

5J Jamón (1oz) • Golden Kaluga Caviar (1oz)

DESSERT 22

Cocoa Nib Tart

chocolate biscuit • chocolate mousse • caramel miso ice cream

Apple Tatin Frappé Brûlée

caramelized apple tatin • pear sorbet • beer frappé brûlée

Mandarin Panna Cotta

fresh citrus • mandarin sorbet • citrus grenadine marmalade

Tropical Carpaccio

fresh mango & pineapple • *jalebi* 10 flavor sorbet

*consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness



PRIX FIXE

Salt Baked Kohlrabi "Raviolis"

cashew-sesame praline • apple gelée • golden beet vinaigrette

or

Foie Gras Terrine & Country Pâté

pear jam • gewurztraminer gelée • housemade rye bread

or

Citrus-Marinated Langoustine & Bison Tartare* 15 supplement

fresno chile • market okra • einkorn focaccia

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Sturgeon & Sauerkraut Tart

sabayon • applewood smoke • royal kaluga caviar

or

Smoked Eel Carbonara

squid ink orecchiette • confit egg yolk • black truffle coulis

or

Fingerling Potato & Coconut Velouté

braised diver scallops • beluga lentils • lemon-seaweed cracker

Black Truffles Cooked in Mason Jar 65 supplement

barlotti bean ragu • puffed wild rice • potato espuma

or

Perigold Black Truffles 65 supplement

house-made spaghetti • english peas • sunchoke broth

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Greenwalk Hatchery Trout on Cedar Plank

hawaiian red crab • herb crust • champagne sauce

or

Roasted Australian King Shrimp

butternut squash • applewood smoked bacon • red wine americaine

or

2 Week Aged Hay-Smoked Duck Breast

saffron-fennel purée • marinated rye berries • charred broccolini

or

Miso-Marinated Prime Strip Steak

grilled chicory • gruyère gratin • vadouvan curry crumble

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Cocoa Nib Tart

chocolate biscuit • caramel chocolate mousse • caramel miso ice cream

or

Apple Tatin Frappé Brûlée

caramelized apple tatin • pear sorbet • beer frappé brûlée

or

Mandarin Panna Cotta

fresh citrus • mandarin sorbet • citrus grenadine marmalade

or

Tropical Carpaccio

fresh mango & pineapple • *jalebi* 10 flavor sorbet



3-Course 135 / 4-Course 160

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