

MENU DÉGUSTATION

LOBSTER SALAD

Green Californian Asparagus, Red Wine Vinaigrette, Caviar

CANADIAN FOIE GRAS TERRINE*

Port Wine, Harry's Berries, Pistachio

ASPARAGUS VELOUTÉ

Comté Cheese Soufflé, Sautéed Morel Mushrooms, Vin Jaune

ESCARGOTS DE BOURGOGNE

Prepared in a Tortellini, Garlic Condiment, Fine Herbs

BRITTANY LOUP DE MER

Prepared in a "Papillote", Fondue of Leeks, Sauce Vin Rouge

CALIFORNIAN QUAIL*

English Peas, Smoked Bacon, Onion Cream, Jus de Volaille

JAPANESE WAGYU STRIPLOIN*

Fermented Black Garlic Pudding, Cipollini Onions, King Trumpet

CHOCOLATE BALL

Vanilla Bean Ice Cream, Chocolate Sauce, Streusel

8 COURSE MENU

425 per person

CLASSIC WINE PAIRING

188 per person

PREMIUM WINE PAIRING

428 per person

**Consuming undercooked foods of animal origin increases the risk of foodborne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked*

MENU LA TENTATION

LOBSTER SALAD

Green Californian Asparagus, Red Wine Vinaigrette, Caviar Supplement 68

AHI TUNA CARPACCIO*

Tuna Carpaccio, Avocado, Breakfast Radish, Green Tomato Gazpacho

WHITE ASPARAGUS SALAD

Prosciutto San Daniel, Mimosa, Dijonnaise, Spring Mix Salad

ROUGIE SEARED FOIE GRAS

Port Wine, Harry's Berries, Pistachio

WILD CHANTERELLE RISOTTO

Acquerello Rice, Parmesan Fondue, Sautéed Chanterelle

LOBSTER RISOTTO

Cognac Lobster Bisque, Fava Beans, Black Truffle Supplement 70

MAINE DIVER SCALLOP

Mushroom Duxelles Pasta, Sauce à L'Americaine, Chanterelle

NEW ZEALAND LANGOUSTINES

Sabayon of Meyer Lemon, Caviar, Squash Blossom Supplement 45

BRITTANY LOUP DE MER

Prepared in a "Papillote", Fondue of Leeks, Sauce Vin Rouge

CALIFORNIA RABBIT

Baby Tokyo Turnips, Maitake Mushrooms, Dijon Riesling Sauce

TENDERLOIN MISHIMA FILET*

Pomme Purée, Bloomsdale Spinach, Bordelaise Sauce

CHOCOLATE BALL

Vanilla Bean Ice Cream, Chocolate Sauce, Streusel

LA NOISETTE

Hazelnut Biscuit, Lemon Sherbet, Praliné Ganache

4 COURSE LA TENTATION

228 per person

CLASSIC WINE PAIRING

148 per person

PREMIUM WINE PAIRING

288 per Person

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MENU LA TENTATION VÉGÉTARIEN

SPRING SALAD

Burrata, English Peas, Mint, Ultra Mixed Greens, Red Wine Vinaigrette

WHITE ASPARAGUS SALAD

Egg Mimosa, Dijonnaise, Spring Mix Salad

CARAMELIZED EGGPLANT

Carrots, Cumin, Honey Glaze, Eggplant Chips

PROVENÇALE ARTICHOKE

Piquillos, Niçoise Olives, Black Garlic, Piperade

WILD CHANTERELLE RISOTTO

Acquerello Rice, Parmesan Fondue, Sautéed Chanterelle

TORTELLINIS

Fava Beans, Mint, Preserved Lemon, Beurre Blanc

LA NOIX DE COCO

Mango Sorbet, Japanese Pearls, Coconut Whipped Cream

4 COURSE LA TENTATION

228 per person

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