

PRIVATE DINING MENU ONE

lucky yuzu welcome

house focaccia

white chocolate, yuzu, gojuchang
aquavit, dolin dry vermouth, rainwater Madeira, caper chili

jouer

golden kaluga caviar canapé

puff pastry, crème fraîche, candied orange, fennel, tea smoke
la pierre, blanc de blancs, extra brut grand cru, le mesnil-sur-oger nv

un

yellowfin crudo

nori rice puff, pickled radish, black sesame, scallion, nasturtium, viola cornabria blossoms, orange zest
la pepiere, "la pépie" muscadet sèvre et maine, loire fr 2020

deux

cappelletti

acorn squash, maple whipped ricotta, brown butter sage, toasted hazelnut, pecorino
castello di verduno, "basadone," pelaverga piccolo, piemonte it 2019

calme

raspado

prickly pear, key lime, condensed milk, mint, black sea salt
rhum barbancourt, haiti

trois

filet mignon

sherry demi, braised king oyster mushroom, black garlic potatoe pave, black winter perigord truffle
tenuta delle terre nere, "santo spirito," nerello blend, sicily it 2019

au revoir

not so desperation pie

gateau breton crust, sweet vinegar custard, madagascar vanilla, black berry, lemon zest meringue, 24 kt gold
keo, st. john commandaria, cyprus