

uni custard
beef tartare, parsnip
paul laurent brut champagne nv

dungeness crab arancini
young leek - crab bisque
dm feuillat-juillot montagny 2017

hot oysters
chickpea-dill panisse

short ribs ravioli
truffle +10
george glantenay volnay 1er cru 2017

halibut cheeks

lamb belly, quinoa
reversanti barbaresco 2018

cheese +16

leche flan
espresso martini

118 per guest
beverage pairing 65
menu subject to change per market
no customization available

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winter 2023

