

Table d'Hôte

Choice of one appetizer and one main dish

\$72

1 Celery root cream soup, Le Cru du Clocher cheddar,
brioche croutons, chives

or

Arugula, endives, radicchio, hazelnuts, goat cheese,
maple-white balsamic vinaigrette

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2 Chicken breast, udon noodles, Thai coconut milk and red curry broth,
gai lan, bean sprouts, cilantro, green onions

or

Seared salmon, sweet potatoes, spinach, edamame, tatsoi, pho-style
dashi broth

or

Portobello steak with chipotle peppers, confit garlic, tomatoes, Lima
bean purée, pickled vegetables, crispy onions, porcini oil

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3

Chocolate torte, crème anglaise,
white chocolate crumble

Taxes and 15% service charge not included.

Please be assured that we pay close attention to dietary restrictions.
Feel free to ask our team if you have any questions about the dishes offered.

Table d'Hôte

Choice of one appetizer and one main dish

\$82

1 Red Kuri squash soup with cinnamon tempura,
smoked duck, blood orange oil

or

Frisée salad, burrata, green apples, yellow beets,
Valentine radish, walnuts, dill vinaigrette

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2 Braised beef short rib, fingerling potatoes, Nantes carrots, Brussels
sprouts, rutabaga, beef jus with sherry

or

Seared sesame-crusted saku tuna, vegetable dumplings, green pea
purée, kimchi, tobiko, sweet and sour sambal sauce

or

Cauliflower prepared two ways: roasted with Moroccan spices and
garlic purée, toasted almonds, chickpea ragout, cilantro,
vegetable demi-glace

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3

Pistachio tartufo

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