



CÉPAGE

DÉJEUNER

🌿 PETITES 🌿

CAVIAR & TRUFFLE PINSA

The Caviar Co. Kaluga Caviar. 7g.
Crème Fraîche. Pecorino Trufado. 29
2020 SPARKLING

OYSTERS *gf.*

3 Raw Oysters. Smoked Trout Roe.
Green Apple Pico. Celeriac &
Saffron Purée. 19
2021 SAUVIGNON BLANC

QUAIL

Cherry. Frisée. Fennel. Pistachio.
Pink Peppercorn Toscano. 21
2019 CABERNET FRANC

LAMB MEATBALLS

Lamb. Pork. Harissa.
Tomato-Coconut Curry. 19
2019 LE RENDEZ-VOUS

SHOYU "DEVILED" EGGS *v.*

Soy. Deviled Aioli.
Truffle Pearls. 15
2020 SPARKLING

🌿 GRANDES 🌿

SCALLOPS *gf.*

Pork Belly. Golden Beet. Asian Pear. Fennel.
Vietnamese Herbs. Nuoc Cham. 37
2021 CHENIN BLANC

FILET MIGNON *gf.*

Tomato Confit. Borettane Onion.
Smoked Burrata Cheese.
Truffle. Saba. Arugula. 39
2019 TRÈS BIEN

LOBSTER AVOCADO TOAST

Maine Lobster. Avocado-Crème Fraîche. Sprouts.
Cucumber. Radish. Yuzu Gastrique. 29
2020 SPARKLING

DUCK GRILLED CHEESE

Duck Confit. Orange Marmalade.
Manchego. 25
2019 CABERNET FRANC

BURRATA & CITRUS SALAD *gf. v.*

Fennel. Blood Orange. Pistachio. Market Greens.
Grapefruit & Rosé Vinaigrette. 21
ADD LOBSTER +15
2022 MALBEC ROSÉ

PORK BELLY SANDWICH

Shoyu Egg. Shallot-Miso Aioli.
Avocado. Arugula. 23
2019 MALBEC

🌿 DU CONFISEUR 🌿

POT DE CRÈME *gf. v.*

Chocolate. Sea Salt. Espresso. 13
2017 RESERVE CABERNET SAUVIGNON

POACHED PEAR *gf. v.*

Spiced Citrus. Pecan. White Chocolate. Mascarpone Cream. 13
2020 FLEUR D'ORANGE

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS