



# CÉPAGE

## DÉJEUNER

### PETITES

#### OYSTERS *gf.*

3 Raw Oysters. Smoked Trout Roe.  
Avocado-Crème Fraîche. Ponzu.  
Watermelon. 19  
**2022 MALBEC ROSÉ**

#### CAVIAR PINSA

The Caviar Co. Kaluga Caviar 7g. Truffle.  
Crème Fraîche. Pecorino Trufado. 33  
**2020 SPARKLING**

#### FRISÉE SALAD *vo.*

White Anchovy. Cured Tomato. Harissa.  
Citrus Olives. Rosemary Breadcrumbs.  
Pecorino. Lemon & Olive Oil. 15  
**2021 CHARDONNAY**

#### SHOYU "DEVEILED" EGGS *v. gf.*

Soy. Deviled Aioli. Truffle Pearls. 15  
**2019 CABERNET FRANC**

#### LAMB MEATBALLS

Lamb. Pork. Kaffir Lime Leaf.  
Tomato-Coconut Curry. Pinsa. 21  
**2019 LE RENDEZ-VOUS**

#### LOBSTER BISQUE

Kare-Ko. Coconut. Lobster. Pinsa. 19  
**2020 LE ROUGE**

### GRANDES

#### LOBSTER AVOCADO TOAST *vo.*

Lobster. Avocado-Crème Fraîche. Sprouts.  
Cucumber. Radish. Yuzu. 31  
**2020 SPARKLING**

#### DUCK GRILLED CHEESE

Duck Confit. Orange Marmalade.  
Manchego. 27  
**2019 CABERNET FRANC**

#### SCALLOPS *gf.*

Pork Belly. Golden Beet. Asian Pear. Fennel.  
Vietnamese Herbs. Nuoc Cham. 39  
**2021 CHENIN BLANC**

#### FILET MIGNON *vo. gf.*

Tomato Confit. Borettane Onion. Smoked Burrata.  
Truffle. Saba. Arugula. 41  
**2019 TRÈS BIEN**

#### MARKET FISH

Mussels. Lobster-Saffron Broth. Fennel.  
Lemongrass & Ginger. Pinsa. MP  
**2020 LE ROUGE**

#### NEW YORK *gf.*

Miso Dashi. Chef's Mushroom Blend. 7 Spice.  
Japanese Sweet Potato. 45  
**2019 L'ENTENTE**

### DU CONFISEUR

#### POT DE CREME *v.*

Chocolate Tart. Sea Salt. Espresso. 13  
**2019 RESERVE CABERNET SAUVIGNON**

#### YUZU CHEESECAKE *v.*

Vanilla Tart. Blueberry Ginger.  
Pistachio. 13  
**2020 FLEUR D'ORANGE**

#### MATCHA PANNA COTTA *v. gf.*

Pear. Spiced Orange. Black Sesame. 13  
**2020 FLEUR D'ORANGE**

*VO.* - VEGETARIAN OPTION UPON REQUEST

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