



CÉPAGE

DÉJEUNER

PETITES

OYSTERS *gf.*

3 Raw Oysters. Avocado Crème Fraîche.
Asian Pear. Ponzu. 19
2021 SPARKLING

CAVIAR PINSA

The Caviar Co. Kaluga Caviar 7g.
Black Garlic Sheep Cheese.
Truffle. Crème Fraîche. 39
2021 SPARKLING

FRISÉE SALAD *vo.*

White Anchovy. Cured Tomato. Harissa.
Olives. Rosemary Breadcrumbs.
Pecorino. Lemon & Olive Oil. 15
2023 CHENIN BLANC

SHOYU "DEVEILED" EGGS *v. gf.*

Soy. Deviled Aioli. Truffle Pearls. 15
2021 CABERNET FRANC

LAMB MEATBALLS

Lamb. Pork. Kaffir Lime Leaf.
Tomato-Coconut Curry. Pinsa. 21
2020 LE RENDEZ-VOUS

LOBSTER BISQUE

Kare-Ko. Coconut. Lobster. Pinsa. 19
2021 LE ROUGE

GRANDES

LOBSTER AVOCADO TOAST *vo.*

Lobster. Avocado-Crème Fraîche. Sprouts.
Cucumber. Radish. Yuzu. 33
2021 SPARKLING

DUCK GRILLED CHEESE

Duck Confit. Orange Marmalade.
Manchego. 29
2021 CABERNET FRANC

TRUFFLE MUSHROOM TOAST *v.*

Black Truffle. Chef's Mushroom Blend.
Black Garlic Sheep Cheese. Arugula. Shoyu Egg. 21
2019 L'ENTENTE

PORK BELLY "BLT"

Pork Belly. Arugula. Tomato Harrisa.
Lemon Hummus. 25
2021 MALBEC

SCALLOPS *gf.*

Pork Belly. Golden Beet. Asian Pear. Fennel.
Vietnamese Herbs. Nuoc Cham. 41
2023 CHENIN BLANC

FILET MIGNON *vo. gf.*

Tomato Confit. Borettane Onion. Burrata.
Truffle. Saba. Arugula. 45
2019 TRÈS BIEN

DU CONFISEUR

POT DE CREME *v. gf.*

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

POACHED PEAR *v. gf.*

Spiced Orange. Pecan. White Chocolate. 13
2025 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