

LE VOYAGE

BY CHEF DANIEL BOULUD

TASTING MENU

Alaskan King Crab Salad

Avocado, Radish, Mango, Ginger-Lime Vinaigrette

Gavi Dei Gavi, Black Label, Piedmont, Italy

Risotto au Homard

Lobster, Zucchini, Cherry Tomato Confit, Sauce Américaine

Condrieu, Paul Jaboulet, Rhône, France

Loup de Mer au Ras El Hanout

Heirloom Carrots, Saffron Israeli Cous-cous, Preserved Lemon

Sancerre La Clef, Girard, Loire, France

Lamb Chop à la Grècque*

Sweet and Sour Eggplant, Pistachio-Pepper Pesto, Tzatziki

Barbaresco Prugnato, Piedmont, Italy

Mille-Feuille Martinique

Pineapple, Kumquat Confit, Passion Fruit Curd

Baronne Pauline, Sauternes, France

OR

Sauerkirsche Black Forest

Sour Cherry Gelée, Chocolate Crémeux

Wine Pairing for chocolate Dessert

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.
An 18% service charge will be automatically added to your check.
Additional Wine Pairing \$100 + 20% service charge.

TASTING MENU

Tuna Crudo Riviera*

Fennel, Black Olive Socca, Arugula, Tonnato Sauce

Rosé Château Miraval, Provence, France

Tamarind and Peanut-Crusted Prawns

Papaya Slaw, Green Thai Curry

Vouvray Saget Marie De Beauregard, Loire, France

Brazilian Moqueca

Corvina, Carabinero Shrimp, Squid, Sweet Pepper
Coconut Broth, Cashew Rice

Meursault, Louis Jadot, Burgundy, France, 2017

Duo de Boeuf*

Slow Braised Short Rib, Roasted Tenderloin Black Truffle Sauce
Salsify, Hazelnuts, Saint-Nectaire Potatoes Mille-Feuille

Cabernet Sauvignon, Stag's Leap Artemis, Napa Valley, USA

Lime and Berry Pavlova

Vegan Meringue, Raspberry Sorbet

Veuve Clicquot Rich Rosé, Reims, France

OR

Café-Cardamom

Ethiopian Coffee Ice-Cream
Chocolate Financier, Chocolate Foam

Wine Pairing for Chocolate Dessert

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