



Dégustation Menu

CANAPÉS

EGG & CAVIAR

Organic free-range egg, Creme Fraiche, Oscietra Caviar

SCALLOP CEVICHE

Hand-dived George Bank Scallop, Yuzu Dressing

ARTICHOKE VELOUTE

Jerusalem Artichoke, Black Truffle, Croutons

WHITE ASPARAGUS

Crisp Egg, Iberico Ham, Hollandaise

ROASTED CRISPY FOIE GRAS

Aged Balsamic, Japanese Plum

SWEETBREAD RAVIOLI

Sautéed Spinach, Foie Gras Emulsion

ROASTED BOSTON LOBSTER

Rosemary Infusion, Tomato Fondue

ROASTED WAGYU BEEF

Fondant Potato, Wild Bluefoot Mushroom, Truffle Jus

CAMERBERT PEACH TART WITH MANGO SORBET

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