

R E S T A U R A N T   W E E K

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W I N T E R   2 0 2 5 - 2 C O U R S E   \$ 6 0 ,   3 C O U R S E   \$ 7 0

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DUCK CONSOME

duck leg confit, root vegetables, foie gras, madeira

CHICORY PARMESAN

castelfranco, tardivo, 60month parmesan, black truffle vinagrette

JONAH CRAB BUCATINI

saffron, single estate costa rican black peppercon, uni butter

BRAISED SHORT RIBS

pomme purée, button mushrooms, pearl onions,  
horseradish borelaise

GRILLED BLACK SEA BASS

braised collard greens, endive, crispy bloody butcher grits,  
sauce maltese

WILD MUSHROOM GIRELLA PASTA

broccoli rabe, yellowfoot mushrooms, comté emulsion

LEMON TART

pate a sucree vanilla, meyer lemon curd, merigue

BLACK FOREST

chocolate cake, Kirch chantilly, vanilla anglaise

SELECTION OF COOKIES

green apple sablé, chocolate & cardamom sortbread, chamonix

EXECUTIVE CHEFS Michael Balboni & Will Nacev

EXECUTIVE PASTRY CHEF Yohko Ogata