

WELCOME TO LA VIE

MENU DE LA MAISON · 139 | BEVERAGE PAIRING · 70

AMUSES DU JOUR

a collection of chef's welcome bites

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KALUGA X BELUGA CAVIAR

hawai'i island abalone. sunchoke tofu. inamona.

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DRY AGED KONA KANPACHI

pomme parisienne. wilted spinach. potato leek mousseline.

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CHOICE OF

SONOMA DUCK RÔTI

thumbelina carrot. berbere spice. jus a l'orange.

A5 MIYAZAKI WAGYU | +39

pomme purée. ali'i mushroom. sauce bordelaise.

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FROMAGES | SUPPLEMENT +19

a selection of french style cheeses and accompaniments.

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GÂTEAU ISPAHAN

lychee rose mousse. raspberry brachetto gelée.
almond meringue.



** consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
please notify your server of any food allergies.*



MENU DE SAISON · 119 | BEVERAGE PAIRING · 65

AMUSES DU JOUR

a collection of chef's welcome bites

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WHITE ASPARAGUS LYONNAISE

bacon marmalade. baby romaine. poached egg dressing.

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WILD LEEK + MOREL MUSHROOM

potato gnocchi. ludovico game hen. gruyere cheese fondue.

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CHOICE OF

PASTURE RAISED HAWAI'I VEAL

roasted foie gras. braised red cabbage. mustard jus.

A5 MIYAZAKI WAGYU | +39

pomme purée. ali'i mushroom. sauce bordelaise.

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FROMAGES | SUPPLEMENT +19

a selection of french style cheeses and accompaniments.

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VACHERIN EXOTIQUE

royal tokaji pineapple. coconut sorbet. calamansi curd.

THANK YOU FOR DINING WITH US

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