

FRENCH INSPIRED. PRIX FIXE MENU.

THREE COURSES | 89

WINE PAIRING | 72

ONE

*** CELERY ROOT REMOULADE**

avocado pistou. green apple. vadouvan curry.

*** ALI' I MUSHROOM LYONNAISE**

frisée lettuce. tomme cheese. soft boiled egg.

*** THUMBELINA CARROTS A L'ORANGE**

belgian endive. sunflower shoots. orange gastrique.

TWO

TRUFFLED CHEESE TARTE

petite salade. mānoa honey. candied walnut.

*** GREEN GARLIC RISOTTO**

romano bean. persillade butter. nasturtium leaf.

AUSTRALIAN BLACK TRUFFLE | 29 SUPPLEMENT

sweet potato gnocchi. gruyère fondue. toasted macadamia.

THREE

*** BABY BEETS BRÛLÉE**

lentils du puy. kale chip. sauce dijonnaise

*** MAITAKE MUSHROOM RÔTI**

maui onion brûlé. braised red cabbage. sauce meurette

* 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.

CHEF'S SELECTION · 119 | WINE PAIRING · 99

FIRST

CELERY ROOT REMOULADE

avocado pistou. green apple. vadouvan curry.

SECOND

THUMBELINA CARROTS A L'ORANGE

swiss chard. sunflower shoots. orange gastrique.

THIRD

AUSTRALIAN BLACK WINTER TRUFFLE

sweet potato gnocchi. gruyère fondue. toasted macadamia.

FOURTH · CHOICE OF

ENDIVE AU GRATIN

lentils du puy. kale chip. sauce dijonnaise.

MAITAKE MUSHROOM RÔTI

braised cabbage. parsley aioli. béarnaise mousseline.

FIFTH

GATEAU ISPAHAN

lychee rose mousse. raspberry gelée. almond meringue.