

## Sushi or Sashimi

per piece

Maguro, <i>Tuna</i>	6	Sake, <i>Salmon</i>	5
Shiromaguro, <i>Albacore Tuna</i>	6	Unagi, <i>Eel</i>	6
Ebi, <i>Prawn</i>	6	Tamago, <i>Egg Omelet</i>	4
Hamachi, <i>Yellow Tail</i>	6		

## Sushi Roll

Spicy Tuna Roll	23	NoMI Roll	23
Rainbow Roll	23	California Roll	23
Tuna Avocado Roll	20	Eel Avocado Roll	20
Tiger Roll	23	Dragon Roll	23
Salmon Avocado Roll	20	Vegetable Roll	20

## Sushi Platter

### Ume

*5 pieces*

Tuna | Salmon and Eel Sushi | Yellow Tail Sashimi 22

### Hinoki

*9 pieces*

Tuna | Prawn and Eel Sushi | Yellow Tail Sashimi,  
Salmon and Avocado Roll 32

### Katsura

*13 pieces*

Tuna | Prawn | Eel | Yellow Tail | Egg Omelet Sushi  
Yellow Tail and Salmon Sashimi | California Roll 42

### Kiku

*18 pieces*

Tuna | Albacore Tuna | Salmon | Yellow Tail | Eel | Prawn and Egg Omelet Sushi  
Yellow Tail | Tuna and Salmon Sashimi | Yellow Tail and Scallion Roll 52

# Appetizer

## Salad of Assorted Lettuces

Pine Nut Purée | Vegetables Crudité 14

## Cauliflower Velouté

Brown Butter | Valencia Orange | Smoked Caviar 15

## Burgundy Truffle and Foie Gras Crème Brûlée

Caramelized Hazelnuts | Petite Herbs 19

## Burgundy Truffle Carbonara

Tagliolini | Neuske's Bacon | Parsley 35

## Peekytoe Crab with Yuzu Beet Gelée

Avocado | Pickled Radish | Sunflower Seed 18

## Local Farm Vegetables en Papillote

Fall Vegetables | Israeli Couscous | Kabocha Squash Purée 18

## Pan Roasted Squab

Cuquillo Olive | Orange | Fig and Foie Gras Tartine 17

**Ryan LaRoche**

Chef de Cuisine

## Main Course

### Black Truffle Risotto

Perigord Black Truffle Purée | Soft Poached Egg | Celery Root 34

### Brittany Turbot

Artichoke Barigoule | Royal Trumpets | Chanterelle Mushrooms | Sauce Bonne Femme 45

### Bouillabaisse

Loup de Mer | Langoustine | Saffron Rouille | Traditional Garnish 40

### Braised Belgian Endive

Burgundy Truffle | Parmacotto Ham | Veal Jus 60

### Duet of Prime Beef

Petite Ribeye | Braised Veal Cheek | Smoked Potato | Natural Jus 48

### Roasted Rack of Lamb

Braised Neck Terrine | Gordal Olives | Eggplant Marmalade | Natural Jus 48

**Christophe David**

Executive Chef