

‘Of the Season’

Comté Tartlet

Lebanese spices

Gonzalez Byass Nutty Solera Sherry

Jerez, Spain



Mushroom Gnocchi

morel, chef's rooftop garden micro herbs

2020 Veronica Ortega ROC Mencia

Bierzo, Spain



Patagonian Toothfish

Parisian potatoes, squash, romano beans, watercress velouté

2019 Otronia ‘III & VI Blocks’ Chardonnay

Patagonia, Argentina



Goat's Cheese Mousse

warm almond financier, sweet tomato jam, balsamic pearls



Blackberry Elderflower Almond Gâteau

whipped vanilla ganache, macerated blackberries, blackberry tuile

2018 Kopke LBV Port

Douro Valley, Portugal

85 PER PERSON
135 WITH WINE PAIRINGS