

Good Evening



**Caviar Frites, TBD...Select Osetra Caviar, French Fries**

Add 99

## APPETIZER

**Foie Gras Torchon, Strawberry Gelee, Sesame Crumble**

**Salmon Rilette, Miso Aioli, Potato Cracker**

**Cauliflower Velouté, Slow Cooked Egg, Rogan**

Add Black Truffle 29 / Osetra Caviar 49

## SEAFOOD

**Lobster Cappuccino, Cognac Cream**

**Seared Ahi, Smoked Eggplant, Dukkah**

**Abalone, Pumpkin-Saffron Risotto, Macadamia Nut**

## MEAT & GAME

**Aged Prime Rib, Potato Gratin, Soy-Pepper Crust**

**Organic Chicken Breast, Winter Truffle, Albufera Sauce**

**Duck Leg Confit, Braised Endives, Orange Gastrique**

## DESSERT

**"Mont Blanc", Chestnut Cream, Vanilla Bavarian, Cranberry Sorbet**

**Chocolate Mousse, Blood Orange Cremeux, Caramelized Hazelnuts**

**Pavlova, Passion Fruit Caramel, Meringue, Fruit Caviar**

## Mignardise

Menu 125 / Wine Pairing 59

SOMMELIER WINE PAIRING SELECTIONS 89



Vikram Garg

\*Consuming raw or undercooked food may increase your risk of food borne illness.

# COCKTAILS

# Beverages



## FRANCESCO LAFRANCONI'S CREATIONS

*Friend, Colleague & Mixologist who I consider a Cocktail Genius has created cocktails for TBD... - Vikram Garg*

<b>Mr. Cobbler</b> Bulleit Bourbon, Oloroso Sherry, Sweet Vermouth, Domaine de Canton Ginger, Chocolate, Pimento Bitters	18	<b>Mai Tai 1944</b> Kohana Kea Rum, Old Lahaina Dark Rum, Lime Juice, Orgeat Almond Syrup, Giffard Triple Sec	18
<b>Double Grand</b> Grand Layenda Tequila, Grand Marnier, Lime Juice, Jalepeno, Agave Syrup, Lime Salt	18	<b>She so Sour</b> Shiso infused Gin, Lemon Juice, Yuzu Syrup Egg White, Club Soda	18
<b>Latin Mayhem</b> Barsol Mosto Verde Pisco, Illegal Mezcal Joven, Italicus Rosolio, Luxardo Bitter Bianco	18	<b>Toki Hi-Ball</b> Suntory Toki, Club Soda, Cucumber Bitters, Shiso bitters	18
<b>L'ete</b> Hendrick's Gin, Watermelon Shrub, Lime, Club Soda	18	<b>We're Mint To Be</b> Plantation 3star Rum, Lime Juice, Mint Syrup St. Germain Elderflower Liqueur, Club Soda	18
<b>Pink Hue</b> Tequila, Fever-Tree Pink Grapefruit soda, Lime Juice, Grapefruit Bitters, Black Salt	18	<b>"VG" Negroni</b> Gin, Campari, Vermouth, the Rest is Chef's Trade Secret. <i>(Limit One Drink per Guest).</i>	28

## WINES BY THE GLASS

<b>Prosecco, Bisol</b> Veneto-Italy	14/59	<b>Chardonnay, Alit, Willamette Valley</b> Oregon-US	18/79
<b>Champagne, Lanson Pere &amp; Fils Brut</b> Champange-France	25/105	<b>Rosé, By. OTT, Côtes de Provence</b> Provence-France	16/69
<b>Pinot Grigio, Zenato</b> Veneto-Italy	12/49	<b>Pinot Noir, Failla, Sonoma Coast</b> California-US	21/95
<b>Sauvignon Blanc, Jean Reverdy,</b> Sancerre, Loire-France	15/69	<b>Rhône Blend, Neyers "Sage Canyon,"</b> California-US	17/79
<b>Riesling, Joh, Jos Christoffel Erben</b> Kabinett, Mosel-Germany	15/69	<b>Grenache, McCay Cellars, Lodi</b> California-US	21/99
<b>Chardonnay, Louis Latour, Ardeche</b> Burgundy-France	15/69	<b>Cabernet Sauvignon, Ancient Peaks</b> "Santa Margarita Ranch," Paso Robles	16/66

## BEERS

<b>Japanese Pilsner</b> Coedo Ruri, Japan, ABV 5%	12	<b>Belgian Pilsner</b> Stella Artois ABV 5%, IBU 30	8
<b>Japanese Black Lager</b> Coedo Shikkoku, Japan, ABV 5%	12	<b>Kona Hanalei Island IPA</b> Hawaii, USA ABV 4.5%, IBU 40	8
<b>Japanese Hefeweizer</b> Coedo Shiro, Japan, ABV 5.5%	12		

## SOFT DRINKS

<b>L'ete Vierge</b> Watermelon Shrub, Lime, Club Soda	10	<b>Le Papillon</b> Jasmine Lemonade, Organic Butterfly Pea Essence	10
<b>Evian 750ml</b> Still Water	12	<b>Ferrarelle 750ml</b> Sparkling Water	12

