

GROUP MENU | 125 PER PERSON

FOR GROUPS OF 9 GUESTS AND OVER

TO START

LA TRADITION

CLASSICS & COUNTRY COOKING

CARPACCIO DE BOEUF

PICKLED MUSHROOM, HAZELNUT, PARMESAN
BLACK TRUFFLE

LA MER

INSPIRED BY THE SEA

HAMACHI CRUDO

FENNEL, BLOOD ORANGE
FRESNO PEPPER

LA SAISON

SPRING FLAVORS

BURRATA

FIGS, ARUGULA, HAM
FOCACCIA CROUTON

LE VOYAGE

WORLD DISCOVERY

BEETS AND PEACH SALAD

WHIPPED GOAT CHEESE, ZA'ATAR SPICES, MINT

MAIN COURSE

LA TRADITION

CLASSICS & COUNTRY COOKING

TOURNEDOS ROSSINI | 25 SUPPLEMENT

TENDERLOIN, FOIE GRAS, SPINACH
POMME DAUPHINE, BLACK TRUFFLE SAUCE

LA MER

INSPIRED BY THE SEA

SEABREAM

VERMICELLI, PICKLED VEGETABLES
LIME LEAF AND GINGER BROTH

LA SAISON

SPRING FLAVORS

BERKSHIRE PORK CHOP

CORN, ZUCCHINI, PADRÓN PEPPERS
BACON, BOURBON

LE VOYAGE

WORLD DISCOVERY

RAVIOLI

EGGPLANT, CONFIT TOMATO, OLIVES
PINE NUTS, RICOTTA SALATA

CAVIAR | 1 oz

KRISTAL | 260

OSCJETRE GOLD | 360

SIDE DISHES | 12

GREEN BEANS

PILAF RICE

GREEN SALAD

DESSERT

CHOCOLATE COULANT

SALTED CARAMEL, VANILLA ICE CREAM

MANGO VACHERIN

MERENGUE, MANGO

HAZELNUT BAKED ALASKA

COFFEE MERENGUE, LIME SORBET

ALL PRICES DISPLAYED ARE SUBJECT TO 10% VAT AND 15% SERVICE CHARGE
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

EXECUTIVE CHEF ANTOINE BAILLARGEON