

OYSTER

FRANCE

	6	9	12
GILLARDEAU, CHARENTE - MARITIME 46° 10' N 1° 9' W	\$328	\$488	\$648
FINES DE CLAIRE, MARENNES D'OLERON 45° 47' N 1° 10' W	\$338	\$498	\$658
BELON OOO, BRITTANY 47° 45' N 2° 37' W	\$598	\$878	\$1208

SCOTLAND

CUMBRAE 56° 31' N 19° 5' E	\$338	\$498	\$658
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IRELAND

MUIRGEN, TRAGHEANNA BAY, DONEGAL 54° 39' N 8° 6' W	\$338	\$498	\$658
GALWAY BAY, COUNTY GALWAY 53° 16' N 9° 31' W	\$248	\$348	\$458

ENGLAND

WHITSTABLE BAY, KENT 51° 40' N 2° 18' E	\$258	\$378	\$498
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U.S.

KUMAMOTO, HUMBOLDT BAY 40° 49' N 124° 7' W	\$258	\$378	\$498
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CANADA

FANNY BAY, BRITISH COLUMBIA 49° 29' N 124° 48' W	\$198	\$288	\$378
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AUSTRALIA

SMOKY BAY, EYRE PENINSULA 32° 19' S 133° 46' E	\$178	\$258	\$338
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COLD

RAW

organic salmon, alaskan king crab, botan shrimp, sake, cucumber

\$288

OYSTER

apple, oscietra caviar, lemon, sago

\$388

FIELD

french, white asparagus, chives, rocket, chervil, sourdough, culatello ham

\$268

HOT

LANGOUSTINE

scottish, seaweed, gnocchi, crustacean

\$318

FOIE GRAS

french, andignac, pistachio, wild strawberry, balsamic

\$298

SCALLOP

french, diver caught, watercress, bacon, consomme

\$318

SOUP

LOBSTER

bisque, cognac, cream

\$168

PEA & HAM

consomme, organic, chervil, tea bag

\$158

VEGETABLE

GARDEN

organic, leaves, vegetable, cress, soil, minus 8

\$148 / \$248

SPRING

pea, pea, pea

\$168 / \$268

THE BOOK

asparagus, carrot, pea, gnocchi, herbs, manni oil

\$188 / \$308

FISH

LOBSTER

brittany, rose, beetroot, fennel, risotto, mustard

\$598

BLACK COD

iceland, coriander, ginger, miso, sesame, praline

\$448

DOVER SOLE

french, grilled / meuniere, vegetable, potato

Market Price

HALIBUT

atlantic, wild, alaskan king crab, cauliflower, ginger

\$588

MEAT

PORK

welsh, rhug estate, organic, suckling, barbecue, potato, mustard

\$458

LAMB

welsh, rhug estate, organic, wool, stew, natural jus

\$478

CHICKEN

welsh, rhug estate, organic, bones, shallot, natural jus

\$448

VEAL

french, hugo desnoyer, tenderloin, milk fed, truffle, gnocchi

\$528

BEEF

SIRLOIN

welsh, rhug estate, organic, leather, onion, truffle

\$508

RIB EYE

u.s., snake river farm, potato mille feuille, radish, bordelaise

\$548

TENDERLOIN

aus., wagyu, mushroom, paper, port

\$518

ROAST BEEF

u.s., grass fed, yorkshire, gravy

\$448

DESSERT

BREAD AND BUTTER

brioche, raisin, apricot, vanilla

CHAMPAGNE

peach, sorbet, cork, sparkling

OREO

crumble, vanilla, espuma

SPRING

apple, green tea, almond, milk, flowers

FRUIT

texture, seasonal, sorbet, mint

\$148

SOUFFLE

chocolate / chocolate

grand marnier / grand marnier

raspberry / raspberry

candied ginger / candied ginger

caramel / caramel

\$158

CHEESE

grape, quince, cracker

\$188