

wormwood.

Canapés

• **madeleine** •

buckwheat, fromage, smoked char roe

• **crudo** • *salmon tostada*

masa, avocado, guajillo, sesame

• **coquilles st jacques** • *scallops on the shell*

guanciale, parmesan, fresno

Pour l'amour de Partager

pain brioché • *parker loaf*

green garlic butter

huître • *oysters*

pamplemousse, mezcal mignonette, cara cara

betteraves • *roasted beet*

rye tart, herbed fromage, citrus, zaatar

potage • *creamy leek soup*

smoked duck, turnip, sourdough, pear

tartine aux oignons • *french onion tartine*

caramelized onion, puff pastry, french onion demi

• **wagyu tartare** •

bone marrow aioli, uni, pickled mustard, brioche

Pièce de Résistance

champignon • *mushroom*

agnolotti pasta, porcini, mascarpone, wild mushrooms

poulet à la moutarde • *chicken roulade*

mustard greens, mustard seeds, dried apricot

poisson • *market fish*

fava bean, farm radish, red quinoa, vadouvan

steak du boucher • *new york steak*

thumbelina, pommes fondant, cipollini, bordelaise au poivre

Carpe Diem

“Seize the Day”

savor chef's curated multi course dinner experience!
a giving moment, featuring seasonal and local ingredients
experience chef's passion and the true French “Art de Vivre” ...

ask your server for more details

no substitutions or dietary restrictions

Executive Chef *Trisha Vasquez*

Sous Chef *Xavier Verdugo*