

wormwood

Carpe Diem

“Seize the Day”

savor chef's curated six course dinner!
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

Canapés

• madeleine •

buckwheat, whipped fromage, smoked char roe

• huître •

oysters (4) • (6) • (12)

pamplemousse, mezcâl mignonette,
cara cara, amaranth

• poisson cru •

local seafood crudo

leche de tigre, jicama, cucumber, radish,
tomato, coconut, tangerine lace

• coquille saint jacques •

scallop on the shell

guanciale, pecorino, fresno

Les salades

• burrata crémeuse •

summer greens, farmers market tomatoes,
fig, white balsamic

• salade lyonnaise •

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smoked sablefish, caesar beurre monté, poached egg,
frisée, pickled onions, parmesan

• betteraves •

roasted beet

rye tart, herbed fromage,
pistachio, citrus, zaatar

Pour l'amour de Partager

• pain •

parker house loaf

seaweed butter

Add uni - REGISOVA caviar butter

• wagyu tartare •

roasted bone marrow, mustard,
pickled serrano, bordelaise, sourdough

• tarte aux oignons •

french onion tart

caramelized onion, puff pastry,
french onion demi-glace

Pièce de Résistance

• champignon •

mushroom

agnolotti pasta, porcini,
mascarpone, wild mushrooms
pecorino foam

• poulet à la moutarde •

chicken roulade

mustard greens, mustard seeds,
poulet demi-glace, apricot

• poisson •

black cod

mussels, farm fennel & carrot,
meyer lemon beurre blanc,

Add REGISOVA caviar

• steak du boucher •

6 oz new york steak

porcini & espelette crusted wagyu,
mushroom bordelaise, pomme paillason,
raclette fondue