

# wormwood

## Canapés

• **madeleine** •  
buckwheat, whipped fromage, smoked char roe

• **huître** •  
*oysters (4) • (6) • (12)*  
pamplemousse, mezcal 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 Fromages

**Boschetto with truffles** • *semi firm*  
pasteurized sheep's milk, Tuscany, IT.

**Red Hawk Organic** • *triple cream*  
pasteurized cow's milk and cream, Point Reyes, CA.

**Idazabal** • *hard, buttery, smoky*  
unpasteurized sheep's milk, Navarra, SP.

## Les salades

• **burrata crémeuse** •  
summer greens, farmers market tomatoes,  
fig, white balsamic

• **salade lyonnaise** •  
*salad lyonnaise*  
smoked sablefish, caesar beurre monté, poached egg,  
frisée, pickled onions, parmesan

• **betteraves** •  
*roasted beets*  
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 uni - REGISOVA caviar butter

• **steak du boucher** •  
*6 oz new york steak*  
porcini & espelette crusted wagyu,  
mushroom bordelaise, pomme paillason,  
raclette fondue

## 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"

## Celebration Menu

Indulge in the spirit of La Bohème with our exquisite  
seven-course "Best of Wormwood" tasting menu.  
Perfect for commemorating life's special moments.