

wormwood

Canapés

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

• **huître** •
oysters (4) • (6) • (12)
pamplermousse, mezcal mignonette,
cara cara, amaranth

• **delicacy** •
warm champagne oyster
oyster butter, sago pearls, golden kiwi,
trout roe, champagne foam

• **coquille saint jacques** •
scallop on the shell
guanciale, pecorino, fresno

Les salades

• **burrata crémeuse** •
winter 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

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.

Caveman Blue • *fudgy, creamy*
organic pasteurized cow's milk,
Grants Pass, OR.

Pour l'amour de Partager

• **pain** •
parker house loaf
seaweed butter
Add uni - REGISOVA caviar butter

• **poisson cru** •
black cod crudo
shinko pear, avocado,
celery, morita sea pearls,
kombu tomato dashi

• **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

• **fromage et maïs agnolotti** •
homemade pasta filled with organic corn
wild local mushroom, mascarpone,
roasted poblano, pastis-pecorino foam

• **poulet à la moutarde** •
chicken roulade
mustard greens and seeds, turnip
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 paillasson,
raclette fondue

Carpe Diem

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.
Menu Highlights include a glass of Champagne, Fresh Oysters,
Luxurious Caviar & Coquilles St Jacques.

