

Picasso

by Chef Julian Serrano

MENU DÉGUSTATION

CHEF'S FEATURE

Jamón de Bellota, Ibérico

*pan de cristal, fresh tomato
+50 supplement*

FIRST COURSE

Maine Lobster Salad

gazpacho ingredients

SECOND COURSE

Pan-Seared U-10 Day Boat Scallop

potato mousseline and jus de veau

THIRD COURSE

Sautéed Steak of "A" Foie Gras*

caramelized apple, cranberry puree, almond tuile

MAIN COURSE

(choice of one of the following)

Japanese Wagyu Filet Mignon*

*symphony of vegetables
+175 supplement*

Sautéed Filet of Chef's Fresh Fish

green asparagus, sauce hollandaise

Prime Petit Filet Mignon*

roasted root vegetables

DESSERT

A Sommelier's Wine Pairing is offered for an additional cost

Wine Pairing 108 | Premium Wine Pairing 183

Caviar Available Upon Request

PRIX FIXE MENU

FIRST COURSE

(choice of one of the following)

Celery Root Consomme

braised duck

Poached Oysters

osetra caviar, sauce vermouth

Warm Quail Salad

sautéed artichokes, pine nuts

Jamón de Bellota, Ibérico

*pan de cristal, fresh tomato
+35 Supplement*

SECOND COURSE

(choice of one of the following)

Tart of Foie Gras

panache of berries

Sautéed Crispy Gnocchi

himalayan morels, white port sauce

Cured Salmon Tartare*

piquillo pepper pistou, saffron aioli

MAIN COURSE

(choice of one of the following)

Seared Maine Lobster

*carrot puree, endive, white port
+40 Supplement*

Sautéed Fillet of Branzino

court bouillon sauce

Roasted Milk Fed Veal Chop*

rosemary potato, au jus

Roasted Pigeon*

wild rice risotto

Sautéed Medallion of Fallow Deer*

cauliflower romanesco, compote of sicilian blood orange

DESSERT

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Wine Pairing 98 | Premium Wine Pairing 163

*Consuming undercooked foods of animal origin increases the risk of foodborne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.