



ROW 188

# MENU

## FIRST

TUNA & SCALLOP CEVICHE  
Citrus, Dashi, Herb Oil, Brunoise  
Vegetables, and Puffed Grains

ONION SOUP  
Caramelized Shallot, Almond Foam,  
Comté Cheese, and Toasted Almonds

BUTTER POACHED LOBSTER TAIL +10  
Squash and Ricotta Ravioli, with Chips and  
Roasted Squash

BURRATA  
Duck Prosciutto, Pear, Apple,  
and Preserved Tomatoes

## SECOND

CHICKEN BALLOTINE  
Potato Gnocchi, Truffle Sauce, Seasonal  
Vegetables, and Beetroot Purée

MISO MARINATED SABLEFISH +10  
Crispy Sushi Rice, Beurre Blanc,  
and Leeks

DUCK BREAST  
Carrot Purée, Cherry, Polenta, and  
Glazed Carrots

PINOT NOIR BRAISED BEEF  
Pommes Dauphine, Caramelized Onion, Local  
Mushrooms, and Celeriac Purée

## DESSERT

LEMON TART  
Fresh and Preserved Fruit

CROISSANT BREAD PUDDING  
Crème Anglaise, Chocolate Cremeux

CHOUX AU CRAQUELIN  
Vanilla Crème and Salted Butter Caramel

SEASONAL SORBET  
Fruit Gel

*The extraordinary is worth waiting for.*