



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.*