



Hors d'oeuvres

Amuse Bouche

A chef's bite-size creation to awaken the palate and begin your culinary journey.

— \$9 —

Caviar Crisp

Golden crisp pillows, premium kaluga hybrid caviar, crème fraîche, chives.

— \$15 —

Pour commencer/Starters

Beef Tartare

Hand-cut prime tenderloin, cured yolk emulsion, toasted cheese brioche.

— \$17 —

Crudo

Daily crudo, spicy ponzu, seaweed-infused oil, compressed watermelon, avocado mousse.

— \$24 —

Fleur de Courgette Tempura

Golden tempura zucchini blossom filled with artisanal cheeses, vibrant arrabbiata sauce and green herbs oil.

— \$25 —

Burrata Ibérica

Creamy burrata paired with cherry tomatoes, Ibérico 5 Js Paleta, basil pesto, Modena balsamic, and crispy basil.

— \$25 —

Tapas 5 J's

Creamy Brie, Asian pear, and truffle honey meet a vibrant pan tomato with Manchego slices. Crowned with Ibérico 5 Js Paleta.

— \$25 —

Les Potages/Soups & Broths

Artichoke Vichyssoise

Slowly simmered leek potato velouté, golden fried leeks, roasted pine nuts, green oil.

— \$12 —

London Curry Cream

Velvety curry cream, subtle spice, and green apple julienne.

— \$12 —

Les Salades/Salads

Beet & Cantaloupe Composition

Roasted ruby and golden beets, chilled cantaloupe, baby arugula, finished with a tangy passion fruit Greek yogurt emulsion.

— \$14 —

Traditional Caesar

Crisp romaine hearts tossed with Parmesan, croutons, and a delicate white anchovy in a lemon-Dijon emulsion.

— \$14 —

Ibérico & Manchego

Ibérico 5 Js Paleta, Manchego cheese, apricot slices, baby arugula, honey-mustard vinaigrette.

— \$18 —

Plats végétariens / Vegetarian dishes

Roasted Eggplant with Lebanese Couscous

Roasted eggplant, generously filled with spiced Lebanese couscous, raisins, and almonds, set over a vibrant fire-roasted tomato and red pepper sauce.

— \$26 —

Paneer Cassoulet

Golden paneer, gently crisped, nestled in a fragrant curry of freshly ground spices, balanced with sweet peas, coriander, and yogurt drizzle served with basmati rice.

— \$26 —

Wild Fungi Risotto

A luxurious risotto showcasing wild mushrooms in three expressions: sautéed, roasted, and lightly pickled. Finished with Parmesan crostini, basil, and extra virgin olive oil.

— \$26 —

MENU ITEMS MAY CONTAIN ALLERGENS.
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

12% SERVICE FEE INCLUDED IN EVERY CHECK.
We are a no-tip establishment. *



Plats principaux / Main courses

De la mer / From the Sea

Miso Glaze Chilean Seabass

Pan-seared Chilean seabass with miso glaze, caramelized onion compote, apple beurre blanc, and tender sweet peas.

~~—\$48—~~

Dover Sole à la Meunière

Dover sole, pan-roasted with premium butter, lemon confit, and caper beurre noisette; served with pommes Parisienne and roasted lemon.

~~—\$45—~~

Catch of the day

Chef's daily selection of fresh market fish, delicately prepared with seasonal accompaniments.

~~—\$34—~~

Volailles & Gibier / Poultry & game birds

Aslam Butter Chicken

Half butter chicken marinated in aromatic Indian spices, finished with labneh, ghee, coriander, and ginger basmati rice.

~~—\$28—~~

Viande / Meats

Filet de Boeuf 8oz

Prime beef tenderloin, delicately pan-seared, accompanied by silky Robuchon pomme purée and finished with a traditional peppercorn au poivre sauce.

~~—\$48—~~

Slow Cooked Short Rib

Prime short rib, slow cooked in red wine and herbs, served with creamy cheese grits and truffle jus.

~~—\$42—~~

Pâtes artisanales / Handmade pastas

Spicy Vodka Rigatoni

Rigatoni, cooked al dente, tossed in a velvety vodka-tomato cream sauce with Calabrian chilies and garlic, finished with aged Parmigiano Reggiano foam and chives.

~~—\$22—~~

Doppio Ravioli & Veal Sweetbreads

Handcrafted butternut squash and three-cheese double ravioli, paired with golden veal sweetbreads and finished in aromatic brown butter and sage.

~~—\$36—~~

Truffle Lasagna

Layers of pasta, Bolognese ragù, and béchamel delicately baked with truffle essence and Parmigiano-Reggiano until golden and fragrant

~~—\$26—~~

Accompagnements / Sides courses

Robuchon Pomme Purée

An ultra-silky potato purée, enriched with French butter in the spirit of Joël Robuchon.

~~—\$10—~~

Truffle Pomme Frites

French fries, truffle oil and aged parmigiano shavings.

~~—\$10—~~

Bok choy & Romesco Sauce

Smoky Bok choy, delicately paired with romesco sauce of roasted peppers, almonds, and garlic, crowned with toasted pistachios.

~~—\$12—~~

Asparagus & Hollandaise

Lightly charred asparagus, finished with a velvety hollandaise enriched with citrus nuance.

~~—\$12—~~

Roasted Carrots

Layered over dill-infused yogurt, finished with fresh lemon zest for brightness and balance.

~~—\$10—~~

Funghi Trifolati

A classic Italian preparation showcasing seasonal wild mushrooms.

~~—\$12—~~

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