

BAR MENU

Available in the Cheese and Wine Bar

TASTING FLIGHTS

Selection of three 20.

PANNA COTTA
Du Jour

PX SHERRY SORBET
Serrano Ham Chips

LAMB
A la Basquaise

PAELLA
SPRING ROLL

WARM MARCONA
ALMONDS AND OLIVES

CHEESE TEMPURA

TAPIOCA CRACKERS
Lemon Salt

SHISHITO PEPPER TEMPURA

MUSHROOM TEMPURA
Parsley Pistou

FOIE GRAS EXPLOSION

BRANDADE MILLE-FEUILLE

\$ 1 0

\$ 1 5

\$ 2 0

WHITE GAZPACHO
Smoked Paprika Shrimp

WILD MUSHROOM RISOTTO
Local Corn, Vacca Rosa Parmesan

WILD STRIPED BASS
Corn-Chorizo, Chanterelles Escabeche

SALAD OF ORGANIC GREENS
Organic Extra Virgin Olive Oil

SHEEP'S MILK RICOTTA GNOCCHI
Artichokes Barigoule, Bottarga, Parsley Pistou

TUNA CRU "NAPOLEON"
Flavors of the Riviera, Olive Oil Ice Cream

SOFT COOKED FARM EGG
Peekytoe Crab, Asparagus

SEA URCHIN PANNA COTTA
Chilled Ocean Consomme, Caviar

SQUAB
Spiced Rhubarb Cloud, "Fleischschneke"

COMPRESSED WATERMELON
Arugula, Feta Parfait, Tapenade

FLUKE CRU
Hazelnut Gremolata, Meyer Lemon

DORADE ROYAL
Smoked Peach Condiment, Hyssop, Saffron

TORTELLINI
Robiola Cheese, Ibérico de Bellota

FOIE GRAS "SHABU SHABU"
Sweet and Sour Bouillon

LAMB DUO
Moroccan Flavors and Textures

PRIX FIXE

Choose one from each category

40.

DESSERT

10.