

CHEF'S TABLE BY DANIEL BOULUD

F I R S T

*Curried Cauliflower Soup
saffron and apples*

POUILLY-FUISSÉ, LOUIS JADOT, BURGUNDY, FR

S E C O N D

*Mushroom Risotto Persillade
aged parmesan*

GAVI DEI GAVI, LA SCOLCA, BLACK LABEL, PIEDMONT, IT

T H I R D

*Seabass with Za'atar
fennel, sweet pepper, lemon tomato vinaigrette*

VIOGNIER, GÉRARD BERTRAND, RÉSERVE SPÉCIALE, LANGUEDOC, FR

F O U R T H

*Duo of Beef Filet and Short Rib
root vegetable boulangère, mushroom-red wine sauce*

CABERNET SAUVIGNON, FREEMARK ABBEY, NAPA, CA

F I F T H

*Java
java grand cru cacao, Sumatra coffee crèmeux,
chocolate Borneo spice ice cream*

CHAMPAGNE, ROBERT MONCUIT, CUVÉE DANIEL BOULUD, CHAMPAGNE, FR

*Please note: Wine Pairing menu has an additional \$72
surcharge.*

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS,
MILK OR POULTRY MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.