

T R U[®]

PRIX FIXE 158


Chef Anthony Martin

mache, celery, summer truffle, rhubarb

english pea soup, crème fraiche, brioche

or

aromatic mussel velouté, green curry

 diver scallop, lily bulb, yuzu koshu sauce

roasted halibut, barigoule sauce, parsley

jidori chicken, black truffle, black garlic, chanterelle

green asparagus + morels in pastry

or



wheatberry, crisp garlic root, micro scallion

ruby grapefruit, fennel consommé, aged balsamic

mango + lemongrass + ginger, carolina gold rice, honey

or

dulce de leche, banana, dark chocolate

abbreviated menu 125 | excludes courses indicated by 

please alert your server if you have any dietary restrictions due to a food allergy or intolerance

please note that the consumption of undercooked seafood and meats may increase the risk of food borne illness