

# T R U<sup>®</sup>

PRIX FIXE 158

Chef Anthony Martin

🍷 sturgeon mousse, avocado, hazelnut

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mache, celery, summer truffle, rhubarb

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english pea soup, crème fraiche, brioche  
or  
aromatic mussel velouté, green curry

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🍷 dashi flan, ossetra caviar, yuzu koshu sauce

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roasted halibut, barigoule sauce, parsley

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jidori chicken, black truffle, black garlic, chanterelle

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caramelized onion tart, pecan cream  
or  
🍷 wheatberry, crisp garlic root, micro scallion

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ruby grapefruit, fennel consommé, aged balsamic

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mango + lemongrass + ginger, carolina gold rice, honey  
or  
dark chocolate, marinated cherry, black truffle

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