

A Culinary Odyssey From the Bay to the Skies

marguerite

Amuse-bouche

Bouillabaisse | Ratatouille Provençale | Duck, Duck, Duck, Cherry | Steak Frites

Krug | Grand Cuvée | Brut | MV

Smoked Eel

Oyster Pearl | Sea Succulents | Amur Caviar

Domaine William Fèvre - Chardonnay | Les Clos | Chablis Grand Cru | France | 2018

Morel Mushroom Custard

Pertuis Asparagus | Spring Pea | Wild Garlic

Château de la Maltroye - Chardonnay | La Dent-De-Chien | Chassagne-Montrachet Premier Cru | France | 2018

New Caledonian Blue Prawn "Tagliolini"

Schloss Johannisber - Riesling | Spätlese | Grünlack | Germany | 2021

Spago
WOLFGANG PUCK

Japanese Sea Bream "Laksa"

Laksa Broth | Dry Fried Rice Noodles | Vietnamese Coriander

Domaine Georges Vernay - Viognier | Condrieu | Rhône Valley | France | 2021

35 Day Grain Fed Lamb Chop, Kinross Station Australia

Mint-English Pea Pesto | Zucchini | Kalamata Olives | Lemon

Château de Beaucastel - Grenache and Mourvèdre Blend | Châteauneuf-du-Pape | France | 2019

45 Day Whiskey Dry-Aged Kagoshima Craft Wagyu Striploin

Potato-Fontina Gratin | Whiskey Beef Fat Béarnaise

Overture by Opus One - Cabernet Sauvignon Blend | Napa Valley | USA

"Ong Lai"

Honey-Roasted Pineapple | Vanilla Mousseline | Pineapple Gelato

Hétszölő - Furmint | 5 Puttonyos | Tokaji Aszú | Hungary | 2009

Buah Keluak-Coconut Coffee

Handmade Chocolate Truffles