

CHEF'S SEASONAL TASTING MENU

"SUMMER GRILLING"

"AH SUMMER. MY FAVORITE TIME OF THE YEAR. IN 2009 I SPENT MOST OF MY SUMMER IN LONDON AND THE SOUTH OF FRANCE. TO THIS DAY, AROMAS OF LAVENDER, ORANGES, GRILLED OR SMOKED MEATS AND FRESHLY CAUGHT FISH BRING ME BACK TO THAT TIME AND INSPIRED ME FOR THIS MENU. I THINK OF MANY NIGHTS SPENT SITTING ON THE PATIO DRINKING ROSÉ AND CELEBRATING ALL THAT SUMMER HAS TO OFFER. WITH THIS SEASONAL MENU, WHILE EXPRESSING MY PASSION FOR SUMMER'S BEST INGREDIENTS, I HOPE TO BRING YOU BACK TO THAT SPECIAL PLACE.

PLEASE ENJOY!" - *Robert Sisca*

KING KAMPACHI CRUDO, WHITE STURGEON CAVIAR, GRILLED WATERMELON & TOMATO GAZPACHO*

Abadia de San Campo, Albarino, Rias Baixas, Spain 2018

SPANISH OCTOPUS, "BBQ" SESAME, WHITE PEACH, BOK CHOY, PLANKTON

Pala, I Fiori, Vermentino, Sardinia, Italy 2017

ORA KING SALMON, ZUCCHINI FLOWER, SEA GRAPES, SALMON ROE & GREEN GARLIC EMULSION*

Domaine du Salvard, Rose, Cheverny, Loire Valley, France 2018

CRESCENT FARM DUCK BREAST, FOIE GRAS, VARIATIONS OF CORN, FIGS, LAVENDER DUCK JUS*

P. et M. Jacqueson, Rully 1^{er} Cru Les Cloux, Burgundy, France 2017

FROMAGER D'AFFINOIS & BÛCHERON TART, BLACKBERRY, FOUGASSE CRISP

La Craie, Vouvray, Loire Valley, France 2017

CRISPY PEANUT & VANILLA ENTREMET, MARSHMALLOW, CHOCOLATE & PEANUT BUTTER ICE CREAM

Broadbent, 10 year Malmsey, Madeira

Tasting Menu 125

Wine Pairing 75

B I S T R O *du Midi*

PASTRY CHEF : JUSTIN REYNOLDS

CHEF PARTNER : ROBERT SISCA

SOMMELIER: CHRIS BLANKEN

*Denotes raw or undercooked food. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

DINNER

CRU

Wagyu Beef Tartare, australian black truffle, sorrel, pistachio*	16
Tuna Tartare, fresh wasabi, pekin duck cracklings, yuzu dashi*	19
Crudo Tasting, chef's daily inspiration*	mkt
Selection of Oysters, chardonnay mignonette*	21
Petite or Grand Plateau, selection of assorted shellfish*	39/99
White Sturgeon or Osetra Caviar, blini, traditional accompaniments	65/99

PREMIERS PLATS

Watermelon & Tomato Gazpacho, summer truffle burrata, nectarines, lemon oil	14
Arugula & Endive Salad, hazelnuts, summer vegetables, white balsamic	13
Frisée & Bibb Lettuce, duck prosciutto, bacon, farm egg, haricots verts	15
Spanish Octopus, sesame, white peach, bok choy, plankton	21
Foie Gras Terrine, strawberry, plum, foie gras ice cream	24
Charcuterie Selection, house accompaniments	23
Sweet Corn Gnocchi, smoked ricotta, morel mushrooms, pine nuts, basil	22
Saffron Tagliatelle, manila clams, uni crème, baby heirloom tomatoes	25
Doppio Ravioli of Hopkins Farm Lamb, chèvre, cumin, huckleberry	26

MER & TERRE

Crusted Halibut, lump crab, fava beans, sea beans, pistou, rosé verjus*	38
Striped Bass, pork belly, pea tendrils, english pea-carbonara emulsion*	37
Faroe Island Salmon, asparagus, corn, haricot verts, yellow tomato emulsion*	35
Bouillabaisse du Midi, lobster, shrimp, calamari, mussels	42
Giannone Chicken, mvm shiitakes, wild ramp risotto, lemon verbena jus	32
Crescent Farms Duck Breast, cherry puree, turnips, chamomile duck jus*	36
Brandt Ribeye, parsnip, rainbow chard, smokey bleu "béarnaise"*	48
Filet Mignon, peaches, gem lettuce, sauce au poivre*	49

LÉGUMES & POMMES DE TERRE

Fingerling Potatoes, duck fat, cracklings, calabrian aioli	9
Polenta Frites, curried yogurt, parmesan	10
Wild Mushrooms, parmesan, white anchovy gremolata	13
Pommes Frites, espelette	8
Haricot Verts, marcona almonds, lemon	12

B I S T R O *du Midi*

CHEF DU CUISINE: JOSUE LOUIS

CHEF PARTNER: ROBERT SISCA

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