

march 19 2016

chez-ft. pomme soufflé.  
lobster paloise. chicken oyster. kimchi.

black bass – consommé, shiso

sea urchin – chickpea, hozon

spanish mackerel – baked egg, dashi

sweet potato – smoked salt, caviar

razor clam – pineapple, basil

bouillabaisse – mussel, herbs  
rye flatbread

sirloin – potato churro, steak sauce

chicken pie – black truffle, black bean

foie gras – lychee, pine nut, riesling jelly

chocolate mousse – olive oil, bergamot

caramel apple – buckwheat, armagnac

aperitif - cappellano barolo chinato

pépière 'quatre'  
muscadet sèvre et maine  
loire valley, france 2010

valdespino 'inocente'  
jerez, spain

fukucho 'forgotten fortune,' junmai  
hiroshima, japan

pierre péters 'cuvée de réserve'  
champagne, france nv

julien sunier, fleurie  
beaujolais, france 2014

château de pibarnon, bandol rosé  
provence, france 2014

pierre gonon, saint-joseph  
rhône valley, france 2013

andré et mireille tissot, savagnin  
jura, france 2011

cocchi vermouthe di torino  
piedmont, italy

brasserie de rochefort, '8'  
rochefort, belgium