

Santi

Cold Cantaloupe Melon Soup

with gournard tartar, mojama and fresh almonds



Octopus "A La Plancha"

with white onion puree, bone marrow and ink sauce



Duck Ragout Pasta

with artichokes, petit pois, foie gras and summer truffle



Market Fish

with spinach "A la Catalana", morel mushrooms and rostit sauce



Suckling Pig, Marinated Venison Loin Or White Veal Rack

with barley stew, pumpkin and braised lettuce



Santi Cheese



Dessert Tasting



Petit Fours



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WOLFGANG PUCK

For The Table...

Mini Kobe "Sliders", Brioche Buns, Sweet Pickles

The App...(Choice Of)

Butter Lettuce, Forme D'Ambert, Avocado, Champagne Herb Vinaigrette
American Blue Crab & Louisiana Shrimp "Louis" Cocktail, Spicy Tomato-Horseradish
Bone Marrow Flan, Mushroom Marmalade, Parsley Salad

The Entree...(Choice Of)

U.S.D.A. PRIME, Illinois Corn Fed

Petit Cut Filet Mignon 170g
Rib Eye Steak 395g

American Wagyu / Angus "Kobe Style" Beef From Snake River Farms, Idaho

"Kobe Style," Snake River Farms New York 230g (Supplemental \$50)
"Kobe Style," Snake River Farms, Filet Mignon 170g (Supplemental \$65)

True Japanese 100% Wagyu Beef From Saga Prefecture, Kyushu, Japan

New York Sirloin 170g (Supplemental \$110)

From The Sea...

Sautéed Dover Sole "À La Meunière", Preserved Lemon, Parsley
Pan-Roasted Maine Lobster, Black Truffle Sabayon (Supplemental \$50)

The Sides...

Cavatappi Pasta "Mac & Cheese", White Cheddar
Soft Polenta with Parmesan
Wild Field Mushrooms
Creamed Spinach with Fried Organic Egg

The Sauces...

Béarnaise
House Made Steak Sauce
Armagnac, Green Peppercorn
Argentinean Chimichurri

The Sweet...(Choice Of)

Seasonal Fruit "Baked Alaska", White Chocolate Buttermilk Cake, California Blackberries
Toasted Almond Crumble, Seasonal Fruit, Tahitian Vanilla Bean Ice Cream
"Banana Cream Pie", Vanilla Bean Crème Brûlée, Chocolate Pearls, Chocolate Sorbet
Selection of Ice Creams and Sorbets, Fresh Raspberries and Blackberries



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Summer Truffle Tarte Flambée

Alsatian Flat Bread, Shaved Summer Truffle, Fromage Blanc, Bacon, Onion
Champagne Pierre Paillard, Bouzy Grand Cru, Cuvée Daniel MV



Lobster Salad

Avocado, Endive, Grape Tomato,
Green Bean, Artichokes, Pesto Dressing
Château de Chantegrive, Graves 2007



Roasted John Dory

Truffle Risotto, Glazed Salsify and Turnips, Chicken Jus
Au Bon Climat, Chardonnay, Cuvée Daniel, California 2007



Wagyu Striploin

6 oz AUS Wagyu, Pomme Fondant, White & Green Asparagus,
Blue Foot Mushrooms, Foie Gras Beef Jus
Château Puy Blanquet, St Émilion 2006



Ile Flottante

Lemon Floating Island, Poached Rhubarb, Yogurt Sauce
Hans Tschida, Samling 88, Beerenauslese, Burgenland 2006



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Oysters in Gelée and Two New Styles
Huîtres en Nage Glacée et Deux Nouvelles Façons



Atlantic Cod with Sauce “Poivre Noire” Façon Guy Savoy
Cabillaud Sauce au Poivre Noir Façon Guy Savoy



Artichoke and Black Truffle Soup, Toasted Mushroom Brioche with Black Truffle Butter
Soupe d'Artichaut à la Truffe Noire, Brioche Feuilletée aux Champignons et Truffes



Australian Wagyu “Confit-Roti”, Red Wine Braised “Paleron”, Young Carrots and Bitter Lettuces
Wagyu d'Australie “Confit-Roti”, Paleron braisée au vin rouge, carottes et jeunes pousses de salade



“Noir”



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O S T E R I A M O Z Z A

From the Mozzarella Bar

Burrata with Sturia Caviar, red onion, egg & chive



Antipasti

Grilled Octopus with potato, celery and lemon



Primi

Cappelletti di Vitello with chicken liver & shaved black truffle



Secondi

Waygu Rib Eye with rosemary potato and cipolline



Dolci

Rosemary Olive Oil Cakes with olive oil gelato & rosemary brittle



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A glass of Loius Roederer Brut premier champagne



A pair of Royal French oysters

Natural and with yuzu dressing



Foie gras

JQ's signature xiao long bao



Black Cod

Marinated in miso and baked, lime and ginger butter



Nordic King Crabs

Braised with vermicelli in ginger broth



Surf and Turf

Oven-roasted grain fed beef and sautéed Maine lobster in Asian pepper sauce



Dessert

JQ's baked fine apple tart and vanilla ice cream



Vittoria gourmet coffee and Gryphon fine tea



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