

During the dineLA restaurant week event we have also included an assortment of our regular dinner menu items. Our entire regular dinner menu will return with our a la carte and prix fixe menus after this event.

Sunday, January 22 ~ Sunday, February 5, 2012

Appetizers

	Regular	Tapas
Trio of Big-Eye Tuna Tartare with Sansho no mi, Sashimi and Sautéed Scallops	\$17	
Escargots Bourgogne (6 pieces) *	\$12	
Frisée Salad with Jidori Poached Egg and Bacon	\$14	\$9
Asian Mixed Green Salad with Fuji Apples & Candied Hazelnuts in a Sesame Soy Honey Dressing	\$12	\$8
Onion Soup Gratinée*	\$11	
Brandy Flamed Maine Lobster Bisque	\$12	\$8

*These are traditional French dishes

Entrées

Sautéed Scottish Salmon in a Red Wine Curry Sauce with Daikon Confit	\$29	\$18
Pan Seared Canadian Scallop with King Oyster Mushroom Sympatic in a Lobster Jus Emulation	\$29	\$18
Grilled "Jidori" Free-Range Chicken Breast in a Balsamic Green Peppercorn Sauce With Potato Mousseline, Vegetables, and Mushroom de Saison	\$28	\$17
24 Days Aged Grilled Beef Rib-Eye Steak in a Marchand Du VIN Sauce with Gratin of Potato & Vegetables	\$35	\$23
Roasted New Zealand Rack of Lamb in a Rosemary Mint Sauce with Potato Mousseline & Shimeji Sympatic	\$35	\$23
Slow Roasted Winter Vegetables Wrapped in Phyllo with Portobello Ravioli in a Beet Coulis	\$24	\$14
King Crab Ravioli in a Tomato Yuzu Kosho Sauce with Légume Sympatic	\$26	\$15
Assorted French Cheese Affinés	Large Plate \$17 Small Plate \$11	

Menu Epicurean

\$68.00 per person food only

\$104.00 per person with Champagne & Three Glasses of Wine
(Epicurean items also available a la carte, prices listed)

Amuse-Bouche

Poached Large Shrimp with American Caviar Appetizer	\$16	\$10
Grilled Duck Foie Gras on Daikon Confit in a Port wine Truffle Sauce	\$24	\$16
Potage 'Santé' Sorrel Soup		
Grilled Miso Marinated Chilean Sea Bass with Grilled Ratatouille and Quinoa Or Special Fish of the "Marché"	\$35	\$23
Pomegranate and Sake Granité		
New Zealand Venison Medallion in a Sauce Grand Veneur Or Angus Filet of Beef Steak in Au Poivre Sauce with Gratin of Potato Or Snake River Farm "Kobe" New York Steak in a Cabernet Sauvignon Sauce (Add \$12)	\$34 \$36 \$47	\$22 \$23 \$30

Choice of Dessert

(Prix Fixe Menus cannot be split)

Our dinner desserts now include Soufflé @ \$13.50 and Baked Alaska @ \$12.00. Please preorder these desserts at the time of your dinner order due to additional preparation time. There is an additional charge for the prix fixe menus of \$3.50 for Soufflé and \$2.00 for Baked Alaska.

Omakase Ten Course Chef's Tasting Menu

\$100.00 per person food only

\$160.00 per person with champagne & wine

The chef will prepare an elegant Ten-course dinner, two person minimum. The menu changes daily. Please ask your server for details. No substitutions please.

Corkage - \$15.00 For First Bottle, \$20.00 For Second Bottle. There will be an 18% gratuity for parties of 8 or more.