



## Three Course Prix Fixe

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### Farm, Sea & Land

Sliver of tuna, truffle vinaigrette, chives, sourdough

Salmon crudo, dill oil, horseradish, pumpernickel, radish  
(*Caviar supplement \$28.00*)

Steel cut oats “risotto style,” roasted corn, cilantro, cotija cheese

Burrata, date brown butter vinaigrette, wild arugula, naturism

Today’s pick of hydroponic greens, market herbs, shaved raw vegetables, balsamic shallot vinaigrette

Tasting of foie gras, opened face sandwich, parfait date truffle, foie gras pastrami  
(*Supplement \$14.00*)

Baby beet salad, dried cherries, goat cheese, hazelnuts, micro arugula

Anson Mill grits, andouille sausage ragout, poached organic egg

Executive Chef  
Jasper Schneider

Sous Chef  
Jonathan Hughes & Culinary Team



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## Land & Sea

Pink snapper, cauliflower puree, ragout of cauliflower, marcona almonds, currants

Mahi Mahi, creamy jasmine rice, brussel sprouts mojo

Spiny lobster, lemongrass oil, mango vinegar, petit salad of herbs, radish  
*(Supplement \$20.00)*

Black truffle mac & cheese, wild mushrooms

Cauliflower textures, roasted cauliflower, puree, quinoa salad

Brick style organic chicken, faro radish apple, purple chipotle

Pan roasted duck breast, confit lentils, dried cherry duck jus

Braised kobe short rib, potato puree, pickled mustard seeds, horseradish, mustard  
*(Supplement \$18.00)*

New York Strip, smoked potato, charred cipollini onions, homemade worcestershire  
*(Supplement \$15.00)*

Executive Chef  
Jasper Schneider

Sous Chef  
Jonathan Hughes & Culinary Team



## Chef Jasper's Tasting Menus

## Le Bistro Signature Tasting Menu

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Salmon crudo, dill oil, horseradish, pumpeknickel, radish

Baby beet salad, dried cherries, goat cheese, hazelnuts, micro arugula

Pink snapper, cauliflower purée, ragout cauliflower, marcona almonds, currants

Pan-roasted duck breast, duck confit green lentils, dried cherry duck jus

## Chocolate soufflé

*Master Chef Paul Bocuse's famous recipe as featured at Epicurea*

## Chef Jasper's Tasting Menu

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Sliver of tuna, truffle vinaigrette, chives, sourdough

Burrata, pine nut oil, currant, compote

The Garden, greens, shoots, tomatoes, strawberry vinegar

Foie gras, pickled shallots, maple syrup powder

Steel cut oats “risotto style,” roasted corn, cilantro, cotija cheese

Black truffle mac & cheese, wild mushroom

Braised kobe short rib, potato puree, pickled mustard seeds, horseradish,  
Mustard

Bush Tea, lemongrass coconut mousse, bush tea foam, coconut meringue

Executive Chef  
Jasper Schneider

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All prices are in U.S. dollars and subject to a 15% service charge.  
Note: Menu and prices subject to change and menu items subject to freshness and availability.