

LE VOYAGE

BY CHEF DANIEL BOULUD

PLANT BASED TASTING MENU

FIRST

Roasted Beet and Carrot Salad

Grilled Kale, Farro, Tahini Dressing
Gavi Dei Gavi, Black Label, Piedmont, Italy

SECOND

Green Thai Curry

Peanuts Crusted Pumpkin, Braised Thai Eggplant, Pineapple, Papaya Slaw
Meursault, Jadot, Burgundy, France

THIRD

Risotto aux Morilles

Morels, Asparagus, Cherry Tomato Confit
Gevrey-Chambertin, Jadot, Burgundy, France

FOURTH

Truffled Potato Mille-Feuille

Celeriac and Brown Butter Purée, Crispy Salsify, Hazelnuts
Pouilly Fumé, Michel Redde, Loire, France

FIFTH

Raspberry and Lime Pavlova

Vegan Meringue, Raspberry Sorbet
Veuve Clicquot, Demi Sec, France

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.
An 18% service charge will be automatically added to your check.