

wormwood

l'éllixir de l'âme

Canapés

• **foie savory macaron** •
chicken liver, pear sphere,
pickled onions

• **gougère** •
salmon butter, smoked salmon, dill, chives,
pickled onion, pecorino

• **madeleine** •
buckwheat, whipped herb fromage,
smoked char roe
Add Kaluga caviar

• **huître** •
pamplemousse, mezcal mignonette,
cara cara, amaranth

• **delicacy** •
warm champagne oyster
oyster butter, sago pearls, golden kiwi,
trout roe, champagne foam

• **coquille saint jacques** •
scallop on the shell
guanciaie, fresno, pecorino foam

• **kaluga caviar service** •
buckwheat crêpe blinis, chives, capers, shallots,
farm egg, whipped crème fraîche

Les salades

• **burrata crémeuse** •
farmers market lettuces, seasonal fruits &
vegetables, white balsamic
Add aged prosciutto 5.00 per ounce

• **salade d'endives** •
Belgian red & violet endive, purslane, pistachio,
mixed berries, taleggio, citrus-tahini vinaigrette

• **pastèque & betteraves** •
watermelon, baby heirloom beets, salanova,
ciliegine mozzarella, goat cheese vinaigrette,
bagna càuda, white truffle oil

Les Fromages

Brillat Savarin • triple cream
butter, salt & cream
cow's milk, Burgundy, France

Petit Basque • semi hard
creamy, nutty & rustic
sheep milk, Pyrénées, France

Tomme de savoie • semi firm
earthy, tangy & nutty
organic raw cow milk, Rhone, France

Gouda 24 months • hard
toasted walnut, brown butter & caramel
Beemster, Netherlands

Cypress Grove Humboldt Fog • soft goat
tangy, creamy & herbacious
goat cheese, Arcata, CA

Fourme d'Ambert • blue cheese
creamy, mushroom & warm spice
organic raw cow's milk, Auvergne, France

Pour l'amour de Partager

• **pain** •
parker house loaf
honey-rosemary butter
add Uni-Kaluga caviar butter •

• **poisson cru** •
kampachi crudo
shinko pear, avocado, celery,
morita sea pearls, kombu tomato dashi

• **wagyu tartare** •
roasted bone marrow, mustard,
pickled serrano, bordelaise, sourdough

• **tarte aux oignons** •
french onion tart
caramelized onions, puff pastry,
petit basque
french onion demi-glace

Pièce de Résistance

• **fromage et maïs agnolotti** •
homemade pasta filled with organic corn
wild local mushrooms, mascarpone,
roasted poblano, pastis-pecorino foam

• **poulet à la moutarde** •
8 oz chicken roulade
kale, turnip, apricot and mustard seeds,
roti demi-glace

• **poisson** •
6 oz daily catch
mussels, farm fennel & carrot,
Meyer lemon beurre blanc
Add Kaluga caviar

• **steak du boucher** •
6 oz new york steak
porcini & espelette crusted wagyu,
mushroom, pomme paillason, bordelaise,
raclette fondue

• **agneau braisée** •
8 oz braised lamb shank
apricot demi-glace, pickled beets, blood sorrel,
parsnip dauphinoise

Les Desserts

• **fruit du dragon** •
pitaya six ways
charred sorbet, yogurt, white pavlova,
red cloud coconut sauce, lime caviar
Sauternes Chateau Grand-Jauga, Cuvée Prestige, FR 2022 •

• **tarte au chocolat** •
chocolate tart
banana, salted caramel, malt crème anglaise
Sandeman Ruby Port

• **crème brûlée** •
caramelized vanilla custard
absinthe, farmers market seasonal fruits,
caramel, taj farm crema
Amaro Nonino Quintessentia

Carpe Diem

Embrace the moment with Chef's curated five-course Carpe Diem dinner, celebrating seasonal and local bounty. This journey includes our salmon gougère, burrata salad, house-made agnolotti, a choice of fish or steak to share and concludes with the vibrant pitaya dessert—capturing the true French Art de Vivre.

Celebration in Style

Indulge in the spirit of La Bohème with our exquisite seven-course “Best of Wormwood” tasting menu—designed for celebrating life's most memorable moments. The menu includes a scallop with Champagne, kampachi crudo, steak tartare, watermelon salad, your choice of pasta, fish or steak, an artisanal cheese selection, and a decadent chocolate tart to finish.

