

# SIGNATURE

Chefs John Kleifgen & Dario Mar

March 14th, 2025

**VGE Soup – Paul Bocuse**

consommé, truffle, foie gras, puff pastry

**Egg Toast – Jean-Georges Vongerichten**

cured egg yolk, buttered brioche, black river caviar

**Truffle Explosion – Grant Achatz**

shaved parmesan, wilted romaine, spanish black truffles

**Tuna Carpaccio – Eric Ripert**

big eye tuna, baguette, foie gras, extra virgin olive oil, chives

**Cheese Souffle & Wild Mushrooms – Raymond Blanc**

comte, kirsch, chanterelle, lions mane, girolle, black trumpet

**Sea Bass en Paupiette – Daniel Boulud**

sea bass, potato, leeks, sauce meurette

**Lobster Ravioli – Marco Pierre White**

lobster tail, oro king salmon, king scallops

**Beef Wellington – Gordon Ramsay**

ohmi tenderloin, chive crepe, english mustard, parmesan, demi-glace, pommes robuchon

**Compressed Apple Tarrine- Raymond Blanc**

vanilla bean ice cream, apple brandy, braeburn apples, puff pastry

**Les Tartes – Joël Robuchon**

strawberry rhubarb, chocolate, yuzu