



A LA CARTE

COLD & WARM	TUNA APPLE	18
	<i>tuna belly, with argan oil ravigote, green apple, 62° quail egg</i>	
	ARTICHOKE BEET	17
	<i>globe omaha artichoke and pressure cooked beets, hand harvested mache salad, white truffle vinaigrette</i>	
	LOBSTER POMEGRANATE	24
	<i>slow poached lobster, coleman's farm butter lettuce, sweet onion, pomegranate hot and snow</i>	
	FOIE GRAS HUCKLEBERRY	16
	<i>foie gras "chaud" with huckleberry, chervil relish, chocolate extra bitter</i>	
HOT & RAW	PORCINI PEAR	21
	<i>porcini and chestnut casserole "au four," parsley, kosui pear</i>	
	HEIRLOOM BEANS VERBENA	16
	<i>farmers market heirloom beans, infused lemon verbena, champagne grapes, roquefort cheese</i>	
	CABBAGE OYSTER	19
	<i>savoy cabbage and oyster velouté, crème fraiche mignonette, domestic caviar</i>	
	BERKSHIRE PORK DATE	17
	<i>apple cider braised pork belly, hallway dates chutney, carol potato</i>	

FISH & SHELLFISH	SCALLOP ENDIVE	18
	<i>diver scallops, caramelized endives and parsnips agnolotti, sake-marinière broth</i>	
	COD CITRUS	28
	<i>day boat Blackburn chatham cod, squid ink spaghetti, autumn greens, romano squash, citrus dashi broth</i>	
MEAT & POULTRY	JOHN DORY VENT BASQUE	29
	<i>st pierre fillet, á la plancha, black bread, iberico ham, gundillas bacalao sauce</i>	
	SALMON CELERY	29
	<i>smoked-baked loch duart salmon, pomme macaire, celery and kohlrabi fondant-croquant, uni</i>	
MEAT & POULTRY	RABBIT OLIVE	28
	<i>le lapin á l'olive, cinnamon grilled matsutake mushroom, jerusalem artichoke</i>	
	PIGEON TARRAGON	34
	<i>charred and vinaigrette poached pigeon, baby vegetable</i>	
	VENISON LYCHEE	32
	<i>roasted venison loin, red cabbage ginger-lychee compote, sweet potato, snap peas</i>	
MEAT & POULTRY	GUINEA HEN CAVIAR	36
	<i>skinless roasted guinea hen, chestnut milk, domestic caviar, spinach leaves</i>	
MEAT & POULTRY	BEEF TURNIP	39
	<i>pan seared brandt beef new York steak and spiny lobster tail "surf and turf like," onion braised scarlet turnips, marrow bone</i>	

THE ROYCE MENU TASTING

85

TUNA | APPLE

tuna belly, with argan oil ravigote, green apple, 62° quail egg

LOBSTER | POMEGRANATE

*slow poached lobster, coleman's farm butter lettuce,
sweet onion, pomegranate hot and snow*

COD | CITRUS

*day boat Blackburn chatham cod, squid ink spaghetti,
autumn greens, romano squash, citrus dashi broth*

BEEF | TURNIP

*pan seared brandt beef new York steak and spiny lobster tail
"surf and turf like," onion braised scarlet turnips, marrow bone*

CHOCOLATE

variation of chocolate textures

CALIFORNIA GARDEN MENU TASTING

85

ARTICHOKE | BEET

*globe omaha artichoke and pressure cooked beets,
hand harvested mache salad, white truffle vinaigrette*

HEIRLOOM BEANS | VERBENA

*farmers market heirloom beans, infused lemon verbena,
champagne grapes, roquefort cheese*

PORCINI | PEAR

porcini and chestnut casserole "au four," parsley, kosui pear

PATE | PARSNIPS

*agnolotti filled with parsnips, green lentil and mousseron
mushroom veloute, sorrel leaf*

CHOCOLATE

variation of chocolate textures