



THE PILLARS OF LOUIS XIII

A culinary tribute to heritage, time, craft, and legacy

WELCOME BUBBLES

Bulles de bienvenue
Telmont 'Réserve Brut', Épernay NV

THE SELECTION

La sélection

MINI TARTELETTE

gruyère truffle caramelized onion cream, shaved truffle
Argyle 'Extended Tirage' Brut, Willamette Valley 2011

THE DISTILLATION

La distillation

PAN-SEARED SCALLOP

herb tuile, cauliflower purée, solid burnt butter, kombu oil, caviar
Joseph Drouhin, Beaune 'Clos Des Mouches' 1er Cru, Côtes de Beaune 2020

THE AGING

Le vieillissement

VENISON LOIN AGED IN KOJI RICE

morel sauce, black garlic purée, demi-glace, smoked grapes, chanterelle mushrooms, truffle
Château L'Évangile, Pomerol 2007

THE BLENDING

L'assemblage

AUSTRALIAN WAGYU FILET

foie and coffee sauce, potato-truffle millefeuille, cocoa red wine-glazed pearl onions
Hundred Acre 'Ark Vineyard', Napa Valley 2021

THE AWAKENING

L'éveil

SMOKED CHOCOLATE CAKE

orange cognac syrup, caramelized cocoa nibs, burnt honey, candied orange ice cream swirl
Rémy Martin XO

THE LEGACY

La transmission

Finished with a toast of Louis XIII