

dinner. 3 courses 50

"mother nature is the true artist and our job as cooks is to allow her to shine." ~Marco Pierre White

FIRST.

BEAR CREEK FARM BEEF TARTARE

smoked wagyu fat fried brioche | black garlic aioli
cured egg yolk

LIGHTLY CURED BAJA KAMPACHI

coconut | green mango | chili | coriander

BLOOD ORANGE

shaved fennel | pistachio | reggiano |
burnt citrus vinaigrette

SHIITAKE MUSHROOM BOULLION

scallions | tofu | seaweed

SMOKED BORO BEETS

goat cheese | cocoa | fennel

EXTRA.

OUR FOCACCIA

whipped ricotta | fermented honey 9

ROBUCHON POTATOES

black truffle butter 14

ROASTED BABY ROMANESCO

romesco sauce | pickled chilis 12

SECOND*

ATLANTIC FLUKE 'MEUNIÈRE'

aerated potatoes | spinach purée | brown
butter | meyer lemon

BLACK GARLIC LACQUERED OCTOPUS

fingerling potatoes | pickled chilies | sweet garlic

BUCATINI

guinea hen confit | oyster mushrooms | sage

DUROC PORK COLLAR

bitter orange lacquer | polenta | leaves | seeds

MALFALDA "CACIO É PEPE"

reggiano | szechuan pepper | nori

SWEETS.

"KIT KAT BAR" a la MICHEL RICHARD

o&s chocolate | peanut butter | hazelnut
cream | vanilla bean ice cream

PARIS BREST

hazelnut crème diplomat | whey sherbet |
butterscotch

DUCK FAT BEIGNETS

bourbon-caramel sauce | duck fat
powder sugar

saint stephen

@SAINTSTEPHENNASH

rjc III | crh | culinary team

"critics are like eunuchs: they know how
but they can't do." ~Paul Bocuse

consuming raw, undercooked meat, poultry, fish & shellfish may cause foodborne illness.
some of our composed dishes utilize nuts, sesame and other allergens. Please inform a team
member of any allergies so they may guide you through the menu.
WE RESPECTFULLY DECLINE ALL SUBSTITUTIONS OR MODIFICATIONS