

# L'ESPALIER

## Caviar

North American.	Oz. 60; ½ oz. 30
White sturgeon	Oz .175; ½ oz. 90
Siberian sturgeon	Oz. 190; ½ oz. 95
German Osetra	Oz. 240; ½ oz. 120

Island Creek oysters with American caviar and seasonal accompaniments 4.00 each

## Small Bites

Painted Hills farm beef tartare with Apple Street Farm coddled egg\* 18

Roasted Hudson Valley foie gras with sunchoke velouté and pickled cauliflower \* 15

Escargot de Bourgogne with parsley, garlic and mushroom ragout \* 8

Lobster BLT; Lobster salad with tomato jam, smoked bacon and avocado butter\* 12

Fresh caught Hawaiian fish with seasonal accompaniments \* 16

L'Espalier artisanal cheese plate;  
half plate 12.50 / full plate 25

L'Espalier chefs' hors d'oeuvres plate 10

\*Menu items are cooked to order or may contain undercooked meat or fish, which may increase your risk of food-borne illness. mk1.1

## Jiho Kim's Dessert Selections

FOURTEEN DOLLARS

Dark chocolate mint soufflé, cannelé and flax seed ice cream

Barley and tea creamy custard with mango croquant and lime hibiscus; red bean ice cream

White chocolate with curried apple, Madeira sabayon; wild lime coconut sorbet

Financier and espresso curd with brown butter powder; pistachio crunch and chestnut sorbet

Milk chocolate banana pudding and chocolate sorbet; crème anglaise

Earl Grey pear sorbet, caramel crème, Oreo tuile and Poire William baba

Apple tarte Tatin with crème anglaise and vanilla ice cream

Poached chocolate decadence with spiced bread crisp, lime jelly and blood orange fluid gel; milk sorbet

Trio of assorted glacés

Jiho's tasting for two (add 35)

\*All desserts may contain nuts.

## Coffee and Tea

Coffee or decaffeinated

Espresso

Cappuccino

Pot of tea