



LEVANT

BY CHEF MICHAEL WHITE

October 29, 2026

A SPARKLING Evening

ASSAGGINO

Snapper Tartare Tartlett | Chermoula | Caviar

Kibbeh Nayeh | Za'atar Lavash | Dukkah

Falafel | Tzatziki | Dill

Billecart-Salmon | Le Réserve | NV

CRUDO TRÍO

Bluefin Tuna - Caviar | Kingfish - Acqua Pazza | Snapper - Seaweed Cream

Billecart-Salmon | Le Blanc de Blancs | NV

SORPRESINE

Gambero Rosso di Mazara | Piment d'Espelette | Chives | Lemon-Urchin Butter

Billecart-Salmon | Cuveé Louis Salmon | Blanc de Blancs | 2012

Billecart-Salmon | Cuveé Elisabeth Salmon Rosé | 2012

POULET ROUGE

Black Truffle | Pomme Rossette | Billecart Champagne Périgourdine Sauce

Billecart-Salmon | Le Sous Bois | NV

Billecart-Salmon | Cuvée Nicolas François | 2012

BUDINO LEVANT

Dark Chocolate | Almond Crunch | Mascarpone

Billecart-Salmon | Le Rosé | NV



Executive Chef Sebastián Rosado
Chef de Cuisine Miguel de Jesús | Sous Chef Jesús Vásquez | Pastry Sous Chef Annette Acevedo
General Manager Oscar Muñoz | Sommelier Ricardo Rodríguez

*Consuming raw or undercooked items may increase the chance of a foodborne illness.