



SESAME LEAF
*tempura fried,
calabrian aioli,
smoked trout roe,
calamansi vinegar*
15

**GRILLED
GEM LETTUCE**
*prosciutto crumble, meyer
lemon gelée,
honey miso vinaigrette*
15

**PORK BELLY
BEIGNET**
*braised pork belly,
madeira jelly, tomato*
18



**SCALLOP
(COLD) SASHIMI**
*dashi, fermented mushrooms,
scallop roe bottarga*
21

JAMÓN IBÉRICO
*pan con tomate
fermentado*
28

PANISSE
*smoked crème fraîche,
calabrian gastrique, caviar*
20

SCALLOP (HOT)
*smoked scallops,
finger lime,
chili butter sauce*
20

GOUGÈRES
*comté espuma
filling*
14

**BONE MARROW
CUSTARD**
hackleback caviar
16

BEEF TARTARE
*cured egg yolk,
egg yolk jam,
grilled brioche*
19

STEAK FRITES
*Mishima wagyu,
“pommes frites”,
red wine jus*
20

OYSTERS
*rosé gelée,
pickled shallots,
granny smith apple,
smoked crème fraîche*
24

Vegetarian

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH, BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

COUNTER REFORMATION

4200 EAST PALM CANYON DRIVE

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