

M É T I E R

BUTTER BRAISED LA RATTE POTATO

Katsuobushi, Lemon Crème Fraîche, Ossetra Caviar

MOREL AND KING TRUMPET MUSHROOM SALAD

Italian Parsley, Darden Ham, Caramelized Sunchoke Purée,
Juniper Meringues

POACHED ALASKAN HALIBUT

Coconut Rice, Cilantro, Swarnadwipa Mousse and Sea Urchin Butter

PALETTE OF KUROGE BEEF

Spring Garlic Tapenade, Shiso Chimichurri, Horseradish Mousse,
Smoked Beef Butter and Bolivian Pink Salt

AGNEAU AU FOIN

Lamb Ribeye Cooked in Hay
Pipe Dream Farm Goat Cheese, Sweet Pepper Ribbons,
Braised Olives and Oregano

TEA AND SHORTCAKES

Red Raspberry Compote,
Candied Ginger, Rooibos Sabayon Glacé and Raspberry Sorbet

FROZEN S'MORE

Graham Cracker Cream, Chocolate Semifreddo
and Toasted Marshmallow Ice Cream

\$200 per person

Service Included