

M É T I E R

ROASTED BANANA BAVAROIS

California Sea Urchin and Australian Black Truffle

OCHOA FARM TOMATO SALAD

L'Abeille Garden Rue and Melon Sorbet

STEAMED MAINE LOBSTER

Crispy Hominy, Sweet Peppers,
Green Chick Peas and Tarragon Broth

GRILLED MOULARD DUCK FOIE GRAS

Smoked Tomato Jam and Darden Ham Mouillette

STEAK DE BURGO

Grilled Vidalia Onions, L'Abeille Garden Herbs,
Red Wine Vinaigrette

MATCHA LATTE

Japanese Steam Cake, Matcha Crèmeux, Caramelized Tofu
and Milk Ice Cream

ST. HONORÉ

Salted Caramel Crème Diplomate and Coffee Semifreddo

\$200 per person

Service Included