

# M É T I E R

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## ROASTED BANANA BAVAROIS

California Sea Urchin and Australian Black Truffle

## OCHOA FARM TOMATO SALAD

L'Abeille Garden Rue and Melon Sorbet

## COUSCOUS DE POISSON

Grilled Atlantic Black Bass,

Couscous, Potato Confit, Radish and Saffron 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

## BEAUMES DE VENISE

Compressed Summer Melon, Gala Melon Granité and Goat Cheese Sorbet

## ST. HONORÉ

Salted Caramel Crème Diplômée and Coffee Semifreddo

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\$200 per person

*Service Included*