

# M É T I E R

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## ROASTED BANANA BAVAROIS

California Sea Urchin and Australian Black Truffle

## SAUTÉED BOSTON MACKEREL

Orange Glazed Carrots, Niçoise Olive Crumbs and Socca

## GARBURE

PanSeared Pekin Duck Breast

Savoy Cabbage Fondue, La Ratte Potatoes and Foie Gras Emulsion

## LOBSTER CASSOULET

Adzuki Beans, Grilled Onion, Pickled Mushroom,  
Shiso and Dashi Broth

## GRILLED JAPANESE KUROGE BEEF

Russet Potato Mille-Feuille, Spiced Sunflower Seeds, Sautéed Kale,  
Chive Blossoms, Sunchoke Purée and Bartlett Pear

## CONCORD GRAPE ISPAHAN

Cardamom Rose Gelée, Lychee Granité, Greek Yogurt Parfait

## ST. HONORÉ

Salted Caramel Crème Diplomate and Coffee Semifreddo

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\$200 per person

*Service Included*