

M É T I E R

ROASTED BANANA BAVAROIS

California Sea Urchin and Australian Black Truffle

SAUTÉED BOSTON MACKEREL

Orange Glazed Carrots, Niçoise Olive Crumbs and Socca

GARBURE

Pan Seared Shoat Loin

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

VIN CHAUD GLACÉ

Spiced Molasses Cake, Mulled Raisins and Fresh Ginger Foam

ST. HONORÉ

Salted Caramel Crème Diplomate and Coffee Semifreddo

\$200 per person

Service Included