

# M É T I E R

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## BLUEFIN TORO SASHIMI

Haas Avocado, Ruby Red Grapefruit, Shaved Radish  
and Meyer Lemon-Shiichimi Snow

## MÉTIER LINGUINE AND CLAMS

Hand Cut Linguine with Fried Littleneck Clams,  
Geoduck Clam Ceviche and Clam Mousse

## GRILLED MAINE LOBSTER

Celery Root Emincée, Baby Kale, Curried Pumpkin  
and Roasted Lobster Vinaigrette

## HERB ROASTED KANAGY FARMS SHOAT

Steamed Dumpling, Fermented Black Beans, Toasted Garlic,  
Scallions and Baby Milk Choy

## JAPANESE KUROGE BEEF SHORT RIB POT-AU-FEU

Pickled Cucumber, Dijon Mustard Sorbet,  
Crispy Bone Marrow and Bordelaise Consommé

## VIN CHAUD GLACÉ

Spiced Molasses Cake, Mulled Raisins and Fresh Ginger Foam

## ROASTED WHITE CHOCOLATE AND SAFFRON SOFT CARAMEL

Compressed Mango, Whipped Sesame Cream  
and Roasted White Chocolate Ice Cream

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\$200 per person  
*Service Included*