

# M É T I E R

---

## 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

## ITAKUJA 55% CHOCOLATE CROUSTILLANT

Whipped Pistachio Crèmeux, Passion Fruit Caramel  
and Itakuja 55% Chocolate Ice Cream

---

\$200 per person

*Service Included*