

# M É T I E R

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## MARINATED SASHIMI OF JAPANESE SHIMA AJI

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

## MÉTIER LINGUINE AND CLAMS

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

## GRILLED MAINE LOBSTER

Celery Root Emincée, Baby Kale, Butternut Squash Purée  
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

## MÉTIER APPLETINI

Frozen Apple Pucker, Gin Botanicals, Italian Meringue  
and Green Apple Sorbet

## 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*