

M É T I E R

BLUEFIN TORO SASHIMI

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

\$200 per person
Service Included