

M É T I E R

SPRING GARLIC BAVAROIS
Pickled Shallot and Sautéed Frog Legs

ASPARAGUS FRICASSÉE
Roasted Tofu, Black Trumpet Mushroom,
La Ratte Potatoes and Asparagus Broth

PORGY CRAB IMPERIAL
Poached Rouelle of Sea Bream and Maryland Blue Crab,
Takenoko Porridge and Béarnaise Mousseline

MOULARD DUCK FOIE GRAS CONFIT
Pommes Sarladaises and Ramp Top Vinaigrette

CUMIN SPICED MARTIN RANCH BABY LAMB
Cara Cara Orange Zest, Sautéed Pea Shoots,
Crispy Chick Peas and Toasted Sesame Purée

KEY LIME MERINGUE
Crème Fraîche Cake, Granny Smith Apple, Cucumber
and Shiso-Lime Granité

MAURITIAN WHITE CHOCOLATE TART
Five-Spice Roasted Rhubarb, Coffee-Licorice Meringue
and Rhubarb Sorbet

\$200 per person
Service Included