

# M É T I E R

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## SPRING GARLIC BAVAROIS

Pickled Shallot and Sautéed Frog Legs

## ASPARAGUS FRICASSÉE

Roasted Tofu, Black Trumpet Mushroom, Chamomile,  
and Asparagus Broth

## PORGY CRAB IMPERIAL

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

## CRISPY PEKIN DUCK

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

## CUMIN SPICED MARTIN RANCH BABY LAMB

Cara Cara Orange Zest, Sautéed Fava Bean Shoots,  
Crispy Chick Peas, Black Sesame Paste

## 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*