

# M É T I E R

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**SPRING GARLIC BAVAROIS**  
Pickled Ramps and Sautéed Frog Legs

**ASPARAGUS FRICASSÉE**  
Roasted Tofu, Maitake Mushroom,  
Crispy Potatoes and Asparagus Broth

**GREAT LAKES WALLEYE PIKE CONFIT**  
Pine Nut Butter, Turnips à la Grecque  
and Cured Rhubarb

**POTATO-CRUSTED VEAL SWEETBREADS**  
Corned Beef Short Ribs and Celtnce-Butter Pickle Emulsion

**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

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\$200 per person  
*Service Included*