

# M É T I E R

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## MÉTIER PICNIC

Avocado Toast with Smoked Salmon Roe  
Strawberry Shortcake with Foie Gras Mousse  
Bar-B-Que Pork Macchiato with Coleslaw Éclair

## SOFT-BOILED HEN EGG

Pain Perdu, Morel Mushrooms, Shaved Darden Ham,  
English Peas and Morel Cream

## WALLEYE PIKE NANTUA

Coriander Oil Poached Walleye Pike,  
Poached Cucumber and Louisiana Crayfish

## MÉTIER TYPHOON SHELTER CRAB

Maryland Softshell Crab Tempura,  
Sautéed Chive Blossoms, Shiitake Mushrooms  
and Fermented Black Bean Sauce

## GRILLED JAPANESE KUROGE BEEF

Cherry Clafoutis, Cipollini Onion Agrodolce  
and Roasted Sunchoke 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*