

M É T I E R

ICED L'ABEILLE GARDEN RATATOUILLE

L'ABEILLE GARDEN LA RATTE POTATO FONDANT

Sautéed Chive Blossom, Lobster Coral Emulsion
and Australian Black Truffle

MADRAS CURRY POACHED ATLANTIC HALIBUT

Coconut Creamed Corn with Compressed Mango
and Cilantro

SAUTÉED MOULARD DUCK FOIE GRAS

Duck Confit-Stuffed Savoy Cabbage
and Peach BBQ Sauce

MARTIN FARMS MINUTE STEAK

Grilled Onions, Morel Mushrooms, Okra Croutons
with Garden Herb Vinaigrette and Roquefort Dressing

KEY LIME MERINGUE

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

NUT 'N' HONEY

Ochoa Farms Tomato Confit, Peanut Butter Cream, Honeycomb
and Yellow Tomato Sorbet

\$200 per person
Service Included