

M É T I E R

ICED L'ABEILLE GARDEN RATATOUILLE

L'ABEILLE GARDEN LA RATTE POTATO FONDANT
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, Royal Trumpet Mushrooms, Okra Croutons
with Garden Herb Vinaigrette and Roquefort Dressing

BLACK ROCK ORCHARD PLUM CARPACCIO
Soft Almond Cake, Yukari Scented Plum Consommé
and Mirabelle Plum Sorbet

ROOT BEER FLOAT
Sarsaparilla Cake, Root Beer Granité
and Vanilla Ice Cream

\$200 per person
Service Included