

# M É T I E R

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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

MOROCCAN TEA SERVICE  
Ras el Hanout Figs, Coconut Cookies  
and Mint Tea Ice Cream

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

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\$200 per person  
*Service Included*