

# M É T I E R

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## **NORTH CAROLINA BLUEFIN TUNA CEVICHE**

Avocado, l'Abeille Garden Aji Dulce Pepper Purée  
Marcona Almonds, Arepa Cake and Cilantro Pesto

## **YUKON GOLD POTATO MOUSSELINE**

with California Sea Urchin, Sweet Potato Brunoise  
and Meyer Lemon

## **OLIVE OIL POACHED ATLANTIC HALIBUT**

Smoked Eggplant Purée, Slow Roasted Mandarin Tomato  
Gremolata, Tunisian Harissa and Saffron Broth

## **MÉTIER SURF & TURF**

Braised Lobster Mushroom, Seared Foie Gras  
Lobster-Oil Braised Sunchokes, Leek Tapenade and Tuscan Kale

## **HERB ROASTED ELYSIAN FIELDS FARM LAMB SADDLE**

Fairytale Pumpkin Mille-Feuille, Lamb Bacon, Wilted Cress  
and Medjool Date Emulsion

## **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*