

# MÉTIER

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## SPANISH BLUEFIN TORO

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 Celery Roots, Leek Tapenade and Tuscan Kale

## HERB ROASTED ELYSIAN FIELDS FARM LAMB SADDLE

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

## MOROCCAN TEA SERVICE

Ras-el-Hanout Figs, Coconut Cookies  
and Mint Tea Ice Cream

## MOROCCAN MEMORY

Orange-Scented Semolina Cake, Poached Quince  
Pomegranate, Amlou and Honey-Almond Ice Cream

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\$200 per person  
*Service Included*