## MÉTIER

NORI AND SANSHO CURED SHIMA AJI
Pickled Asian Pear, Coconut-Ginger Broth, and Celery Granité Ameztoi, Primus, Hondarrabi Zuri, Txakoli, Spain, 2021

TARTAREOF JAPANESE KUROGE BEEF
Tamagoyaki, Baeri Caviar, Sesame Mousse, and Yukon Gold Potato Chips Deovlet, Chardonnay, Sanford \& Benedict Vineyard, Sta. Rita Hills, California, 2020

WARM PAVE OF CURED ATLANTIC SALMON
Melted Leeks, Smoked Salmon Emulsion
E. Guigal, Viognier, Condrieu, France, 2015

PAN ROASTED SQUAB
Sunchoke Purée, Crispy Brussels Sprouts, and Cherry Gastrique
Camille Giroud, Volnay, Burgundy, France, 2015

MEDALLION OF VEAL TENDERLOIN
Louisiana Crayfish, Asparagus, Sauce Nantua
Château Gloria, Saint-Julien, Bordeaux, France, 1998
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BANOFFEE PIE
Caramel Mousse, Banana Brûlée, Banana Ice Cream, Freshly Grated Saint Maarten Cocoa

Henriques and Henriques, IO Year Old, Malvasia, Madeira, NV

