

M É T I E R

NORI AND SANSHO CURED SHIMA AJI
Pickled Asian Pear, Coconut-Ginger Broth, Celery Granité

Pascal Jolivet, Sauvignon Blanc, Pouilly-Fumé, France, 2020

FRICASSÉE OF LOUISIANA CRAYFISH
Roast Garlic Bread Pudding, Asparagus, Sauce Nantua

Deovlet, Chardonnay, Sanford & Benedict Vineyard, Sta. Rita Hills, California, 2020

WARM PAVE OF CURED ATLANTIC SALMON
Melted Leeks, Smoked Salmon Emulsion

M. Chapoutier, Marsanne/Roussanne, Les Meysonniers, Crozes-Hermitage, France, 2020

ROASTED CALIFORNIA SQUAB
Caramelized Sunchoke Profiterole, Poached Rhubarb,
Sesame Gastrique

Camille Giroud, Volnay, Burgundy, France, 2015

MEADOWVIEW FARM LAMB LOIN
Olive Beignet, Greek Yogurt, Lamb Condiment

Joseph Phelps, Syrah, Napa, California, 2011

BANOFFEE PIE
Caramel Mousse, Banana Brûlée, Banana Ice Cream,
Freshly Grated Saint Maarten Cocoa

Henriques and Henriques, 15 Year Old, Malvasia, Madeira, NV