



## MÉTIER

Home For The Holidays!

December 2024

\$125 Per Person

*Exclusive of Tax and Gratuity\**

*Canapés*

LANGOS

*Maryland Blue Crab Salad, Smoked Salmon  
and Darden Ham Salad*

*First Course*

BRANDADE SOUP

*Confit Potatoes and Toasted Garlic Emincée*

*Second Course*

SAUTÉED SEA SCALLOPS

*Alziari Olive Oil, Meyer Lemon Gremolata,  
Olive Beignets, Artichoke and Green Lentil Velouté*

*Third Course*

PAN ROASTED CALIFORNIA SQUAB

*Hand Cut Tagliatelle and Shaved Black Truffles*

*Dessert*

GRASSHOPPER PIE

*Crème de Menthe Bavaois  
Roasted White Chocolate and Cocoa Crumble, Vanilla Froth*