



MÉTIER

C'est Chic!

December 29th, 2024

\$125 Per Adult

*Exclusive of Tax and Gratuity**

First Course

HASS AVOCADO AND MANGO SALAD
Kohlrabi Slaw, Shaved Radish, Chicharron de Harina and Yuzu Gelee

Second Course

CELERY ROOT AGNOLOTTI
with Orange Braised Celery, Crispy Brussels Sprout Leaves, and Pomegranate Seeds

Third Course

GAMBAS AL AJILLO
With Toasted Rice Cakes and Sweet Pepper-Tomato Fondue

Fourth Course

POULET A LA FRANÇAISE
Mascarpone Enriched Potato Purée, Roasted Leeks and Beurre Colbert

Dessert

CHOCOLATE CHIP COOKIE DOUGH SOUFFLÉ
Milk Ice Cream