

MENU NOTES

CRISPY FEUILLE DE BRIC

Tuna and Kanpachi has been stunning in quality the last few weeks. Thinking about it in terms of a carpaccio with a mosaic of flavors, we decided to use feuille de bric as the base which allowed us to treat the Tuna and Kanpachi two different ways: cubes that are brined with curry and strips that are seasoned with Alziari Olive Oil. Jumping between both sides of the Mediterranean for inspiration, we decorate the feuille de bric with Hummus, Lou Lou Garden Chicken Spice, Capers, Parsley, Saffron and Mechouia.

SAUTEED FILET OF BLACK BASS

Flaky, rich, and succulent, we're turning a bit tropical with our inspiration for Black Bass tonight. We found a rare window that we were able to get some stunning fish so we've put it on the menu with a bright lemon beurre blanc, some avocado for the fattiness and a bit of braised plantain puree for a touch of sweetness.

SLOW BAKED PAVE OF CURED SALMON

One of my favorite ways to enjoy salmon is to cure it, smoke it and cook it very gently until it just starts to flake. The garlic, thyme and clove in the cure adds dimension to the mild flavor of the salmon. The skin makes a lovely stock, to which we add some whipped crème fraîche for body and a little lactic acidity to balance the dish.

GRILLED ÉMINCÉE OF KUROGE BEEF

One of our favorite ways to serve Kuroge is to grill a thin slice of the Striploin. This method retains the unctuous texture of the beef while still attaining the umami we enjoy from grilled meat. To compliment this incredible product, we serve it with spiced beets and a crispy potato mille feuille.

BROILED MAINE LOBSTER

One of the winners from our inaugural menu that we featured in the Metier travelling series was the broiled lobster tail. Given the season we decided on a "loose" ravioli with a bit of winter truffle puree mixed into the dough. Some cabbage as the filling and a rich, creamy, and decadent lobster broth as the sauce.

PAN SEARED CALIFORNIA SQUAB

Fall has everyone thinking about squab, cabbage, and apples. Our version naturally uses squab from California. Cabbage is in the form of crispy Brussels Sprout Leaves, and apple is in the form of a Fairytale Pumpkin and Cider Vierge. Familiar, but brighter and lighter.

MANDARIN ORANGE VACHERIN

The small, sweet mandarin orange has long been considered a symbol of good fortune in cultures around the world. To me, it is like a small piece of winter sunshine. With this vacherin, I hoped to bring out some of the floral and spice notes found in mandarin oranges while also showing their versatility using different techniques.

- ERIC ZIEBOLD, Chef
-PAYAL DHARIA, Pastry Chef