

# M É T I E R

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In honor of Michel Trama de L'Aubergade

## STEAMED YUKON GOLD POTATO

*Black Winter Truffles, Swiss Chard and Truffle Coulis*

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## SOFT BOILED HEN EGG

*Leek Fondue, Shaved Darden Ham and Crème de Champignons*

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## GARBURE DE CRUSTACES

*Cabbage and White Bean Stew with Maine Lobster, Gulf Shrimp and Gésiers Confit*

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## SPICE ROASTED SQUAB

*Baby Carrots, Cumin Scented Tagliatelle and Red Wine Sauce*

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## CRYSTALLINE DE POMMES

*\$165 per guest (exclusive of tax and 20% service charge)*