

# M É T I E R

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## CRISPY FEUILLE DE BRIC

Curry Cured Tuna Loin, Marinated Kanpanchi, Meyer Lemon Jam  
Chicken Spice Hummus, Parsley-Caper Condiment, Mechouia, and Saffron Aioli  
*Okonomierat Rebholz, Muskateller Trocken, Pfalz, Germany, 2023*

## SAUTÉED FILET OF BLACK BASS

Hass Avocado, Plantain Puree and Shallot Beurre Blanc  
*Château Larrivet Haut-Brion, Sauvignon Blanc/Semillon,  
Pessac-Leognan, Bordeaux, 2021*

## SLOW BAKED PAVE OF CURED SALMON

Creamed Leeks, Sauteed Gnocchi and Smoked Salmon Emulsion  
*Clos Ste. Magdeleine, Rhone Blend, Cassis, France, 2023*

## GRILLED ÉMINCÉE OF KUROGE BEEF

Crispy Potato Mille Feuille, Spiced Beets and Sweet Potato Chips  
*Mezcal Imperial Cream Ale, 7 Locks Brewing, Rockville, MD*

## BROILED MAINE LOBSTER

Roasted Cabbage and Truffle Raviole with Creamy Maine Lobster Broth  
*Camille Giroud, Pinot Noir, Volnay, Burgundy, France, 2016*

## PAN SEARED CALIFORNIA SQUAB

Roasted Brussels Sprouts, Fairytale Pumpkin and Cider Vierge  
*Comando G, Garnacha, La Bruja de Rozas, Sierra de Gredos, Spain, 2022*

## MANDARIN ORANGE VACHERIN

Bergamot-Mandarin Curd, Spiced Mandarin Gelee, Chamomile Crème Chantilly  
and Crème Fraîche Ice Cream  
*Joh. Jos. Prum, Wehlener Sonnenuhr,  
Riesling Auslese, Mosel, Germany, 2023*