

HORS D'OEUVRES

Selections for the table

Pain Lyonnais

Milk bread, sweet onions, thyme

Ravioli Monte Carlo

Ricotta, artichoke barigoule
black truffle

Lobster Feuillantine

Basil, bergamot
Calabrian vinaigrette

Poultry Liver Mousse

Port wine gelée, savory almond croissants

Lilac Caviar Service

(Supplement 175)

Osetra, sundried tomato dip
pommes rösti

APPETIZERS

Red Beet Mezzelune

Salt-baked celeriac, Anjou pear, horseradish

Fluke Crudo

Marinated artichoke, Italian winter citrus vinaigrette

Tuna Tartare Mont Blanc

Avocado, demi sec tomatoes, garlic meringue

Diver Scallop

Pinenut-preserved lemon risotto, rosemary embers

Shrimp a la Plancha

Pacific pink shrimp, stracciatella cappelletti, Iberico ham
saffron tomatoes

Heritage Pork Belly & Spanish Octopus

Spicy nduja sausage, sweet corn succotash

Spice Braised Rabbit

Semolina pasta halo, provencal mustard
parmesan-potato cloud, guanciale

Risotto Invernale *(Supplement 95)*

Fresh white truffles from Alba parmigiano

ENTRÉES

Herbed Fresh Fusilli

Black truffle, poached egg
wild mushroom fricassée

Roasted Dover Sole *(Supplement 30)*

Chanterelle grenobloise, du Puy lentil ragoût
smoked paprika crème

Atlantic Swordfish

Vesuvian tomato puttanesca
roasted eggplant caviar

Ora King Salmon

Florida stone crab, pommes fondantes
fresno-lime butter

Duck au Poivre

Peppered duck breast, crispy leg confit
heirloom citrus glazed carrots

Aged Colorado Lamb Chop

Saucisse d'agneau, leeks in vinaigrette
coriander-black truffle crumble

Prime Short Rib

Slow roasted hen-of-the-woods, pistachio
gremolata, medjool date bordelaise

DESSERT

Chocolate Walnut Crèmeux

Dark chocolate sponge, milk chocolate
ganache, espresso gelato

Riviera Cheesecake

Chèvre, persimmon-moscato granita
sweet basil

Olive Oil Gâteau

Candied orange & fennel jam
Campari sprinkles

Bomboloni

Apple-rosemary caramel, Calvados crème

Robiola Goat Cheese

Herbes de Provence lavash, apricot mostarda
balsamic reduction

Serves Two

Gulf Red Snapper
Baked in cataplana, creamy grits
rich shellfish broth, saffron

Côte de Boeuf Rotisserie
(Supplement 125)

Ratatouille gratin
citrus-olive demiglace
bibb lettuce in vinaigrette

Serves Two

Dark Chocolate Soufflé
Vanilla gelato,
orange marmalade
saffron Anglaise