

HORS D'OEUVRES

Selections for the table

Pain Lyonnais

Milk bread, sweet onions, thyme

Carrot Tabbouleh

Sweet lettuce cup, Lebanese bulgur
mild harissa

Smoked Grouper Feuillantine

Blackening spice
creamy lime vinaigrette

Poultry Liver Mousse

Port wine gelée, savory almond croissant

Lilac Caviar Service

(Supplement 175)

Osetra, sundried tomato dip
pommes rösti

APPETIZERS

Autumn Vegetable Salad

Brussels sprout julienne, baby beets en rotisserie
dill crème, black truffle vinaigrette

Tuna Tartare Mont Blanc

Avocado, demi sec tomatoes, garlic meringue

Dressed Shrimp Cocktail

Tomato-horseradish aioli, Sicilian pistachio oil
wild cauliflower mushrooms

Maine Lobster Chowder

Shellfish haché parmentier, littleneck clams
three olive oils

Diver Scallop

Pinenut-preserved lemon risotto
rosemary embers

Heritage Pork Belly & Spanish Octopus

Spicy nduja sausage, sweet corn succotash

Spice Braised Rabbit

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

White Truffle Tajarin *(Supplement 55)*

Hand cut pasta, Parmigiano Reggiano
white Alba truffles

ENTRÉES

Sweet Potato Baked in Seaweed Bread

Dijonette butter, vegan demiglace
braised Tuscan kale

Roasted Dover Sole *(Supplement 20)*

Wild chanterelle grenobloise, fresh rigatoni
tomato sauce à l'arête

Atlantic Swordfish

Vesuvian tomato puttanesca
roasted eggplant caviar

Ora King Salmon

Stone crab, pommes fondantes
fresno-lime butter

Duck au Poivre

Peppered duck breast, crispy leg confit
heirloom citrus glazed carrots

Aged Colorado Lamb Chop

Leeks in vinaigrette
coriander-black truffle crumble

Glazed Short Rib

Roasted king trumpet mushroom
smoked parsnip purée, grilled grape leaves
Calimyrna fig infusion

DESSERT

Pecan Crème Bar

Cider cake, vanilla bean chantilly
coconut sorbet

Caramelized Honey

White chocolate, almond croustillant
golden honeycomb

Chocolate Walnut Crémeux

Dark chocolate sponge, milk chocolate
ganache, espresso gelato

Bomboloni

Apple caramel, Calvados crème,
rosemary dust

Robiola Goat Cheese

Lavender herb cracker, apricot mostarda
aged balsamic reduction

Serves Two

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

Prime Beef Ribeye en Rotisserie

(Supplement 125)

Ratatouille gratin
garden chimichurri

Serves Two

Dark Chocolate Soufflé
Vanilla gelato
orange marmalade
saffron Anglaise

Chefs John Fraser & Joshua Werksman

Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
An automatic gratuity of 20% will be added to all parties of 6 or more.

Four Course Dinner 150
Wine Pairing 80