GRAND MENU DEGUSTATION
SIX COURSE MENU
$105.00

Caspian Osetra Caviar and Citrus Marinated Scottish Salmon
on a Yukon Gold Potato Blini with Meyer Lemon Crème Fraîche

Poached Bella Farms Moulard Duck Foie Gras au Torchon
with Roasted Maui Pineapple and Balsamic Reduction

Housemade Fava Bean Agnolotti
with a Curry Emulsion

Seared Maine Diver Scallop and Lobster
with Caramelized Fennel and a Salsify Vanilla Emulsion

Roast Rack of Jamison Farm Lamb Persillé
with Summer Bean Cassoulet and Lamb Jus

Assiette of Chocolate Desserts
Warm Chocolate Fondant and Orange Milk Chocolate Mousse
with Valrhona Ivoire and Extra Noir Ice Creams

Participation of the entire table is required.
No substitutions please.