

**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*

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

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*Housemade Fava Bean Agnolotti  
with a Curry Emulsion*

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

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

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*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.*