

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

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

DESSERT

Chocolate Walnut Crémeux
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

Dark Chocolate Soufflé
Vanilla gelato,
orange marmalade
saffron Anglaise