

Tasting Menu

January 2012

Yellowtail Jack with
Dried Shallot
and Chorizo

Sautéed Loup De Mer with
Poached Prawns, Turnips and
Smoked Trout Roe Vinaigrette

Veal Tenderloin with Black Trumpet
Mushrooms, Honey-Glazed Sweetbreads
and Chestnut Emulsion

White Chocolate-Espresso Mousse with
Mandarin Sorbet and
Chocolate Cream Cake

\$45 per Person

Supplemental Wine Flight
available for \$28 per Person

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