



Please Choose One Option from Each Course
\$50

First

Baked Raclette Cheese

Fennel & Roasted Garlic Ragoût |
House Fougasse Bread

Crab & Pork Egg Roll

Plantain Purée | Pickled Veggie
Slaw | Ho Chi Minh Sauce

Tomato Salad

Heriloom Tomatoes | Grilled
Asparagus | Balsamic-Fig Syrup |
Tomato Water | Chive Oil

Second

Roasted Lamb Chops

Cajun Artichoke Gratinée |
Sautéed Asparagus | Tasso Ham |
Roasted Corn Coulis

Cast Iron Steak Bavette

Braised Pear | Oyster Mushroom |
Haricots Verts | Raclette Polenta |
Sauternes-Chèvre Butter

Chestnut Crusted Chilean Sea Bass

Baby Bok Choy | Eggplant |
Cold Sesame Buckwheat Noodles |
Kaffir & Lemongrass Broth

Third

Vietnamese Coffee Pot de Crème

Cognac Mousse | Mandazi Donut

Hibiscus Brulée Tart

Lemon Curd | Blackberries

Marjolaine

Pralines | Chocolate Mousse |
Butter Cream | Meringue