



Salmon Gravlax and Caviar*

wasabi crystal, "fish bone" tuile, dill sprig

Foie Gras on Toasted Brioche

caramelized calvados apple tourné, demi-glace,
crisp tortilla threads

Seafood Bisque with Brandy Cream

oysters rockefeller and mussels in white wine
on a bed of himalayan salt, lavender, and pink peppercorn

Entremet

lemon sorbet & champagne

Roast Salmon Fillet

red wine sauce, shingled crisp potato confit,
oyster mushrooms, steamed romanesco

or

Veal Oscar with Crab Meat*

béarnaise sauce, asparagus, caviar



Lemon Mousse

citrus hazelnut financier, lime cremeux, hazelnut crumble

Coffee or Tea or Herbal Tea

with <Chef Daniel's> homemade gourmandises

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All food and beverage costs, including cover charges, are subject to a 20% service charge which will be added to your check.