



CHEF'S TABLE
LUMIERE

HORS D'OEUVRES

Potato Crisps with Sour Cream and Caviar

Tomato and Kalamata Olives Tartare, Caper Chimichurri (v)

Braised Escargots Vol-au-Vent

Roasted Scallop, Pea Purée

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WINES

Domaine Chandon Brut

California

Gérard Bertrand Côte des Roses

Languedoc, France

Gaja Ca'Marcanda Promis

Tuscany, Italy

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Nilo Palma - Executive Chef

Giuseppe Gelmini - Director of Restaurant Operations



CHEF'S TABLE
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MENU

Bone Marrow Royale, Bordeaux Demi Glace

brioche crisp

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Rosé de Provence Granite Sorbet (v)

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Pork Tenderloin, Seared Sea Bass, Pan Jus

coffee sabayon, fava beans,

mushroom and cheese polenta baklava

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Roasted Brie en Croûte (v)

rose jam, crème fraîche

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Yuzu Crème Brûlée

pink praline and peach sponge cake

white chocolate crèmeux, lemon cream

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Coffee or Tea or Herbal Tea

with Chef Palma's homemade gourmandises

(v) vegetarian

*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.