



CHEF'S TABLE
LUMIERE

WEDNESDAY, 23 JUNE, 2021

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



WINES

Domaine Chandon Brut

California

Gérard Bertrand Côte des Roses

Languedoc, France

Gaja Ca'Marcanda Promis

Tuscany, Italy



Nilo Palma - Executive Chef

Giuseppe Gelmini - Director of Restaurant Operations



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MENU

Bone Marrow Royale, Bordeaux Demi Glace

brioche crisp



Rosé de Provence Granite Sorbet (v)



Pork Tenderloin, Seared Sea Bass, Pan Jus

coffee sabayon, fava beans,

mushroom and cheese polenta baklava



Roasted Brie en Croûte (v)

rose jam, crème fraîche



Yuzu Crème Brûlée

pink praline and peach sponge cake

white chocolate crémeux, lemon cream



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.