***Amuse-B****o****uches***

***Poached Quail Egg with Osetra Caviar***

***Pan Seared Hudson Valley Foie Gras on Brioche Toast with Sauterne and Pear Jelly***

***Uni Shooter with Ponzu***

***Smoked Nova Salmon on Corn Pancake with Crème Fraiche and Micro Dill***

***Escargot Bourguignonne Vol au Vent***

***Poached Oyster with Saffron-Tomato Beurre Blanc***

***Maitake Mushroom Tempura with Ginger-Wasabi Aioli***

***Wagyu Beef Tartare on Yukon Gold Potato Crisp***

***Tuna Tataki with Ponzu Glaze and Pickled Vegetables***

***Andouille Sausage en Croute with Mustard-Mango Chutney***

***Vanilla and Butter Poached Lobster with Red Beet Essence, Vegetable Brunoise, Gaufrette Potato***

***Torchon of Foie Gras with Apple, Black Truffle and Chive Chutney***

***Seafood Bouillabaise***

***Paupiette of Dover Sole, Salpicon of Fennel and Leeks, Meyer Lemon-Truffle Beurre Blanc***

***Pan Sauteed Spotted Skate Wing, Beurre Noisette, Frisee Salad***

***Pan Roasted Diver Sea Scallop, Chanterelle Mushroom Risotto, White Truffle Essence***

***Lavender Scented Loin of Lamb, Mint Pea Puree, Souffle Potato, Red Wine Reduction***

***Pan Seared Moulard Duck Breast, Corn Polenta Cake, Braised Spinach, Pomegranate Reduction***

***Roasted Loin of Veal with Morel Mushroom Ragout, Potato Gratin, Braised Salsify, Haricots Verts***

***Epoisses Berthaut***

***Brillat Savarin***

***Tomme de Savoie***

***Crottin Jacquin Goat***

***Dark Valrhona Chocolate Souffle with Chocolate Sauce***

***Macerated Fresh Berries with Champagne Sabayon***

***Passion Fruit Crème Brulee***

***Poached Pear with Lemon Mascarpone Cream, Almond Florentine***