



AUGUST 22 2024

The Ocean Room

CHEF STEVEN BROOKS
SOMMELIER BRET REYNOLDS

FIRST

CAVIAR AND SUMMER VEGETABLE
'TARTARE'

Fresh caviar mixed with diced summer vegetables, such as zucchini, bell peppers, and carrots, served with a side of toasted brioche and a lemon-crème fraîche sauce.

Lingua Franca 'Avni', Willamette Valley

SECOND

WARM CURED SCOTTISH SALMON
Cucumber Pickle Dill

Marchesi di Barolo 'Black', Gavi

THIRD

DUCK BREAST 'EN CROUTE'
AUX FIGUES

Seared duck breast wrapped in puff pastry, served with a sweet and savory fig compote, summer mushrooms, foie gras.

Clos Maïa, Terrasses du Larzac

FOURTH

ORANGE AND GRAND MARNIER
SOUFFLE

Vanilla, Caramel

Antinori, Muffato della Sala

