



SEPT. 27 2024



# The Ocean Room

CHEF STEVEN BROOKS  
SOMMELIER BRET REYNOLDS

*"This menu showcases a progression of rich and refined flavors. With the delicate black cod, culminating in the decadent duck breast and sweet Mont Blanc dessert, each dish is carefully crafted to highlight the unique ingredients and techniques used. Bon appétit!"*

*- Chef Brooks*

## FIRST

FOIE GRAS

Pickled Pink Peppercorns, Toasted Brioche  
*Château Suduiraut, Sauternes*

## SECOND

DUCK SOUP

Duck Consommé, Confit Duck Wonton,  
Duck Fat Emulsion, Celery Leaf  
*Château Musar, Bekaa Valley*

## THIRD

PAN-SEARED BLACK COD

Macadamia Nut Crust, Butternut Squash,  
Caramelized Endive  
*Domaine de l'Aigle, Limoux*

## FOURTH

DRY-AGED DUCK

Red Currant Reduction, Parsnip,  
Pomme Williams  
*Nicosia 'Sabbie di Sutta', Cerasuolo di Vittoria*

## FIFTH

MONT BLANC

White Chocolate Mousse,  
Chestnut Cream, Crispy Biscuits  
*Olivares 'Monastrell Dulce', Jamilla*

