



APPETIZERS

Golden Beet Soup

Quail Egg, Horseradish Crème Fraîche, Chives

Hamachi Tartar

Shishito and Jalapeño Condiment, Pickled Vegetable Spaghetti, Cucumber Gelée

Maryland Blue Crab Risotto

Crab Emulsion, Espelette

Raw and Cooked Vegetable Salad

Asparagus Marmalade, Seasonal Truffle, Verjus Dressing

ENTREES

Roasted Striped Bass

Baby Artichokes Two Ways- Braised “Barigoule” and “Chips”, Warm Parmesan Vinaigrette

Colorado Lamb Açai

Grilled Loin Medallion, Açai-Braised Lamb Canneloni & Jus, Okra Tempura

Filet of Prime Beef

Truffled Potato Mousseline, Bone Marrow, Madeira Jus

Lobster “Thermidor”

White Wine & Saffron Glaçage, Dijon Mustard, Herbed Baby Potatoes

DESSERT

Peanut Butter Crumble with Caramel Apple

California Medjool Date Emulsion, Quince Sorbet

Heart of Guanaja Chocolate Tart

Passionata Cremeux, Sumatra Coffee Ice Cream

Iced Tahitian Vanilla and Praline Bar

Mango Chutney with Saffron Pistils, Coconut Rocks, Kalamansi Caviar

EXECUTIVE CHEF, CHRIS JAKUBIEC