



CHEF'S TABLE
LUMIERE

TUESDAY, 18TH JUNE, 2013

HORS D'OEUVRES
IN THE GALLEY

Tuna Tartare with Wasabi and Pickled Ginger in Sesame Cones*

Foie Gras Terrine on Brioche, Stone Fruit Jam*

Bistro Mini Quiche Provencale

Roasted New Potatoes with Sour Cream and Caviar*



WINES

Nicolas Feuillatte, Brut

Chouilly, France

Pouilly Fumé Sauvignon Blanc

Domaine Mollet-Maudry

Tracy-Sur-Loire, France

Franciscan Magnificat

Napa Valley, California



Sean Candon
Executive Chef

Fabio Marcotti
Maître d'Hôtel



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MENU

Asparagus Risotto with Lobster Tail & Claws

fresh thyme, reggiano sprinkle



Lemon Sorbet with Mango Slaw



Roast Veal Shank & Veal Tenderloin, Carved Table Side*

with crêpes & jus, today's market vegetables

creamy mousseline potatoes



Baked Camembert with Pine Nuts

bitter marmalade, walnut bread



Iced Amaretto Parfait

vanilla plums and brandy snap tuile



Coffee or Tea or Herbal Tea

with Chef Candon's homemade biscotti & amaretti

*Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.