



CHEF'S TABLE
LUMIERE

TUESDAY, 18TH JUNE, 2013

HORS D'OEUVRES
IN THE GALLEY

Blue Crab Margarita with Avocado and Mango*

Foie Gras Terrine on Toast, Apple Chutney*

Braised Escargots in Vol-au-Vent

Buckwheat Blinis with Caviar and Crème Fraiche*



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



CHEF'S TABLE
LUMIERE

MENU

Warm Confit of Salt Cured Salmon*
shaved fennel slaw, citrus vinaigrette drizzle



Lip-Smackin' Bloody Mary Sorbet



Trio of Beef, Veal & Pork Tenderloin*
on Medieval Spiked Flambé Roaster
jus, salsa verde, béarnaise sauce & café de paris butter
dirty rice with corn & pine nuts
grilled asparagus & charred cherry tomatoes



Potted Stilton with Port Wine & Walnuts
rosemary biscotti



Salzburger Nockerln
raspberry coulis



Coffee or Tea or Herbal Tea
with Chef Candon's homemade gourmandises

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