



CHEF'S TABLE
LUMIERE

TUESDAY, 18TH JUNE, 2013

HORS D'OEUVRES
IN THE GALLEY

Roast Scallop on Pea Purée*

Smoked Salmon and Caviar Parcels on Pumpernickel*

Warm Buttery Provençale Mini Tartlets, Black Truffle Infusion

Pizzette with Wild Mushrooms



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

Crispy Sweetbread Stack*

potato cake, apple sauce & sour cream, cordon of madeira jus



Frozen Margarita Sorbet



Roast Lobster Tail & Pancetta Wrapped Noisettes of Lamb*

champagne mousseline, rosemary jus

vegetable & potato niçoise



Mille-Feuille of Brie de Meaux

truffle & honey



Tower of Calvados Infused White Chocolate Mousse
cranberry mirror, apple caviar & wild blueberry sorbet



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.