



CHEF'S TABLE  
LUMIERE

TUESDAY, 18TH JUNE, 2013

HORS D'OEUVRES  
IN THE GALLEY

Lobster Tail on Buckwheat Blini with Caviar Citrus Vinaigrette\*

Beef Tartare with Whiskey Infusion\*

Baked Tortino of Goat's Cheese, Tomato Chutney

Smoked Duck Breast Carpaccio, Crisp Celery Slaw\*

Cranberry Sauce Vierge



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

Ceviche of Scallop & Tuna\*

seville orange & fennel



Mango & Drambuie Sorbet, Mango Slaw



Roasted Rack of Veal Stuffed with Morels\*

and Served with Cognac-Flamed Crayfish

seasonal vegetables, dauphine potatoes



Mille-Feuille of Gorgonzola Mousse with Sweet Onion Compote

apple cider reduction



Chocolate Dome with Passion Fruit Crème Brûlée

& Caramel Lava Center

exotic fruit salsa and mango sorbet



Coffee or Tea or Herbal Tea

with Chef Candon's homemade mignardises

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