



CHEF'S TABLE
LUMIERE

TUESDAY, 18TH JUNE, 2013

HORS D'OEUVRES
IN THE GALLEY

Ahi Tuna Tartare with Japanese Soy & Wasabi Dressing*

Duck, Port Glazed Fig & Cumberland Sauce

Caviar with Sour Cream Gateau*

Speck & Gruyere Pithiviers



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

Galette of Crispy Scallop with Red Pepper Relish*

mint pea purée, micro greens



Roasted Orange & Crystalized Ginger Sorbet



Duet of Lobster Tail & Beef Tenderloin*

Lemon Foam & Chanterelle Burgundy Sauce

today's market vegetables, gratin dauphinoise served family style



Warm Stilton in Filo Parcel

apricot chutney



Study of Chocolate

slow cooked chocolate tart, milk chocolate pot de crème

white chocolate & pistachio parfait, candied oranges, almond tuile



Coffee or Tea or Herbal Tea

with Chef Candon's homemade petits fours

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