



CHEF'S TABLE
LUMIERE

TUESDAY, 18TH JUNE, 2013

HORS D'OEUVRES
IN THE GALLEY

Foie Gras Terrine on Toasted Brioche, Pineapple Chutney*

Tuna Ceviche with Lime & Celery*

Potato Crisps with Sour Cream and Caviar*

Pizzette with Goat's Cheese and Ricotta



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

Tiger Shrimp Tempura

tangy cucumber shoestrings, toasted sesame

& mirin dipping sauce



Strawberry & Cracked Pepper Sorbet



"Double Impact" Surf & Turf*

Lobster Tail, Diver Scallops, Beef Filet Mignons & Lamb Rib Chops

Lemon Butter Fondue, Mustard Hollandaise, Rosemary Jus

warm artichoke salad, roasted château potatoes



Roasted Figs with Gorgonzola

balsamic vinegar and black pepper zabaglione



Soft-Center Chocolate Fallen Cake

whiskey-soaked raisin-chocolate ice cream



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.