



CHEF'S TABLE
LUMIERE

TUESDAY, 18TH JUNE, 2013

HORS D'OEUVRES
IN THE GALLEY

Sesame Marinated Big Eye Tuna Carpaccio, Yuzu Dressing*
Crisp Cone with Caviar and Sour Cream*
White Truffle Oil Infused Flan & Black Truffle Ragout
Parfait of Foie Gras, Champagne Cooked Apples*



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

Italian Risotto with Tiger Prawns
crisp mushrooms & lemon foam



Bloody Mary Granité



Lobster Tail Thermidor & Roast Beef Tenderloin with Morel Dust*
Carved at your Table
creamy lobster broth, chili sambal
hollandaise sauce & pepper corn sauce
market vegetables & scalloped potatoes



Whipped Brie de Meaux Feuilleté
riesling soaked green raisin drippings, walnut brioche



Hot Double Chocolate Fallen Cake, Raspberry Coulis
french vanilla bean ice cream



Coffee or Tea or Herbal Tea
with Chef Candon's homemade
bitter chocolate truffles & pistachio macaroons

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