

l u m i n a e

Amuse Bouche

Crispy Baby Artichokes with Preserved Lemon
Tuna Tartar, Shiso , Lime, Ginger, Compressed Cucumber, Crouton
"Black And White " Caviar and Crème Fraîche



Appetizers

Jerusalem Artichoke Soup, Iberico Ham, Black Trumpet Mushrooms, Sourdough Croutons, Mascarpone
Hamachi Crudo, Osetra Caviar, Cauliflower, Shiso, Lemongrass
Burrata with Prosciutto, Arugula Pesto, Peasant Bread
Creamy Truffle Risotto, Fricasse of Wild Mushrooms, Parmesan Reggiano



Entrees

Alaskan Halibut, Baby Bok Choy, Sesame Sticky Rice and Galangal
Roasted Lamb Loin, Merguez Sausage, Marinated Cucumbers, Herb Yogurt
Côte De Boeuf, Roasted Root Vegetables, Béarnaise Sauce
Maine Lobster Tagliatelle with Roasted Artichokes, Tomato and Lemon Confit, Bread Crumbs
"Cauliflower Steak", Curried Yogurt, Pepitas, Golden Raisins, Cilantro Gremolata



Desserts

Mascarpone Cheesecake with Pistachio Nougatine, Yuzu Brown Butter, Apricot Nasturtium Sorbet
Chocolate Palet, Caramel Ice Cream, Fleur De Sel
Buttermilk Panna Cotta, Concord Grape, Elderflower