

The Crowning Touch Returns!
2-Michelin Star Chef
Stéphane Buron

From Le Chabichou Restaurant in the French Alps

Apéritif: Louis Roederer, Brut Premier, Champagne NV, France

Amuse-Bouche

*Citrus Cake
Meringue, Lemon Caviar*

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2016 Domaine Vacheron Sancerre Blanc, Loire Valley, Sancerre AOC, France

Starter

*Tuna
Osciètre Caviar, Sudashi Gel, Pea*

*Soft Boiled Egg
Mushrooms, Lardo di Colonnata, Milk Emulsion*

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Main

*Turbot Meunière
Carrot, Celery and Apple Juice Sauce "Livèche"*

2010 Chateau Faugeres, Saint-Emilion Grand Cru, Bordeaux, France

*Yellow Chicken Supreme
Herbs Ravioli, Ricotta, Truffle Paste, Albufera Sauce*

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Dessert

*Chlorophyll
Parsley Blanc-Manger, Fermented Milk, Herbs*

*Chocolate
Opera Revisited, Coffee*

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Coffee & Tea