

Hors d'oeuvres

Brussels Sprout and Grayson Cheese Tart
“Blue Ribbon” Bone Marrow Custard
Pimento Cheese and Caramelized Onion Gougères

Dinner Menu

Live Scallop Crudo
celery root, preserved lemon

Brioche Parker House Rolls
cultured caviar butter

Lightly Cooked Halibut
bok choy, vermicelli, curry broth

Smoked Boneless Lamb Shoulder
with pommery mustard & pommes boulangere

La Tur Cheese
grilled focaccia, fermented honey

Pavlova
lemon curd, lychee

Mignardises

Rose's
at home