

— amuse bouche —

**SPICY CRAB SALAD**

guacamole, cucumber & green papaya

**BUTTERNUT SQUASH RAVIOLI**

brown butter emulsion

**SEARED DIVER SCALLOPS**

Swiss chard, green onions & fresh tomato

**RACK OF COLORADO LAMB**

shitake gratin & stuffed piquillo peppers

— pre-dessert —

**LEMON TART**

citrus fruit & mandarin sorbet

**\$90**

Optional wine pairing \$40

**ALAIN DUCASSE GRAND TASTING MENU**

— amuse bouche —

**TENDER POTATO GNOCCHI**

sunchoke, Parmigiano Reggiano, veal jus

**ROASTED MAINE LOBSTER "AU CURRY"**

coconut basmati rice

**FILET MIGNON ROSSINI**

foie gras & black truffle

— pre-dessert —

**BABA AU RHUM**

Monte Carlo style

**\$120**

Optional wine pairing \$55

*For parties of 6 people or less, excluding holidays,  
based on a availability and subject to change without notice.*