

# TASTING MENU

## **Alaskan King Crab Salad**

Avocado, Radish, Mango, Ginger-Lime Vinaigrette

*Gavi Dei Gavi, Black Label, Piedmont, Italy*

## **Risotto au Homard**

Lobster, Zucchini, Cherry Tomato Confit, Sauce Américaine

*Condrieu, Paul Jaboulet, Rhône, France*

## **Loup de Mer au Ras El Hanout**

Heirloom Carrots, Saffron Israeli Cous-cous, Preserved Lemon

*Sancerre La Clef, Girard, Loire, France*

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## **Lamb Chop à la Grècque\***

Sweet and Sour Eggplant, Pistachio-Pepper Pesto, Tzatziki

*Barbaresco Prugnato, Piedmont, Italy*

## **Mille-Feuille Martinique**

Pineapple, Kumquat Confit, Passion Fruit Curd

*Baronne Pauline, Sauternes, France*

OR

## **Sauerkirsche Black Forest**

Sour Cherry Gelée, Chocolate Crémeux

*Wine Pairing for chocolate Dessert*

\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.  
An 18% service charge will be automatically added to your check.  
Additional Wine Pairing \$100 + 20% service charge.

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## **Tuna Crudo Riviera\***

Fennel, Black Olive Socca, Arugula, Tonnato Sauce

*Rosé Château Miraval, Provence, France*

## **Tamarind and Peanut-Crusted Prawns**

Papaya Slaw, Green Thai Curry

*Vouvray Saget Marie De Beauregard, Loire, France*

## **Brazilian Moqueca**

Corvina, Carabinero Shrimp, Squid, Sweet Pepper

Coconut Broth, Cashew Rice

*Meursault, Louis Jadot, Burgundy, France, 2017*

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## **Duo de Boeuf\***

Slow Braised Short Rib, Roasted Tenderloin Black Truffle Sauce

Salsify, Hazelnuts, Saint-Nectaire Potatoes Mille-Feuille

*Cabernet Sauvignon, Stag's Leap Artemis, Napa Valley, USA*

## **Lime and Berry Pavlova**

Vegan Meringue, Raspberry Sorbet

*Veuve Clicquot Rich Rosé, Reims, France*

OR

## **Café-Cardamom**

Ethiopian Coffee Ice-Cream

Chocolate Financier, Chocolate Foam

*Wine Pairing for Chocolate Dessert*

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