



## *La Chaîne des Rôtisseurs*

February 25<sup>th</sup> 2017

Day boat Scallops on house fermented Chili Relish and Lime  
Pickled Green Apple & Chickpea Chaat with Maple Foam  
Ahi Tuna with Red Onions, Foie Gras on Rice Papad  
Naan Buns served with spiced Lentil Mousse  
Mint and Meyer lemon Soda

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### **SPICE POT**

"Chaas," Tamarind Chutney and Cilantro  
Champagne Drappier Carte Blanche, Champagne, NV

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### **MAINE LOBSTER**

Coastal Curry, Sweet and Sour Kale and Black Rice Puff  
Chablis 1er Cru "Fourchaume", Cristophe et Fils, 2015

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### **ALASKAN HALIBUT**

Coco-Pepper Crust, Green Papaya and Warm Mango Nectar  
Chablis 1er Cru "Fourchaume", Cristophe et Fils, 2015

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### **TANDOORI SQUAB**

Golden Beets, Kumquat Chutney and Coconib  
Chambolle Musigny 1er Cru "Les Fuées",  
Domaine Anne & Hervé Sigaut, 2014

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### **WAGYU BEEF**

From Snake River Farm with Celeriac, Perigord Truffles and Jus  
Cabernet Sauvignon, Salvestrin Estate, St Helena, Napa, 2013

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### **CHOCOLATE**

Passionfruit, Caramel and Gold  
10 Year Madeira, Broadbent, Malmsey

*Executive Chef Srijith Gopinathan*