

APPETIZERS

Vadouvan Roasted Cauliflower

Lentil Ragout, Cilantro
Pondicherry Lime Pickles

Alaskan King Crab Salad

Avocado, Radish, Mango
Ginger-Lime Vinaigrette

DB Balik Smoked Salmon

Caviar Cream, Pickled Cucumber, Dill

Tuna Crudo Riviera*

Fennel, Black Olive Socca, Arugula
Tonnato Sauce

Roasted Beet and Carrot Salad

Grilled Kale, Farro, Tahini Dressing

Vidalia Onion Tart

Endive, Apple, Taleggio Sabayon

Tartare de Boeuf à la Tunisienne*

Harissa, Cucumber, Tuile, Peppermint Labneh

Tamarind and Peanut-Crusted Prawns

Papaya Slaw, Green Thai Curry

ENTRÉES

Loup de Mer au Ras El Hanout

Heirloom Carrots, Saffron Israeli Cous-cous
Preserved Lemon

Brazilian Moqueca

Grouper, Carabinero Shrimp, Squid
Sweet Pepper, Coconut Broth, Cashew Rice

Risotto au Homard

Lobster, Zucchini, Cherry Tomato Confit
Sauce Américaine

Poulet aux Morilles

Pommes Dauphine, Asparagus, Morels
Madeira Cream

5-Spice Duck Pithivier*

Bok Choy, Shiitake, Sweet & Sour Sauce

Lamb Chop à la Grècque*

Sweet and Sour Eggplant
Pistachio-Pepper Pesto, Tzatziki

Prime Black Angus Filet Mignon*

Black Truffle Sauce, Salsify, Hazelnuts
Saint-Nectaire Potatoes Mille-Feuille

*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.

LE VOYAGE

BY CHEF DANIEL BOULUD