

# Ocean

*Pierre's Table*  
*March 3<sup>rd</sup> | 6:00pm*

***Hors - d'Oeuvres***

Lamb Croquettes, Curried Yogourt  
Mussels au Gratin, Herb Crumbs  
Eggplant-Chèvre Mousse, Sesame Crisp

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***Dinner***

*Chestnut Velouté*

Celery Root Purée, Porcini, Sunchoke Chips

*Beef Short-Ribs Bourguignon*

Red Wine Braised, Mushroom, Glazed Onions

*Monkfish Gigot*

Herb Roasted, Lemon Beurre Blanc

*Potato Soufflé*

Yukon Potato Beignets, Parmesan

*Winter Vegetables*

Roasted Squash, Brussels Sprout, Tuscan Kale, Parsnip

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***Dessert***

*Pear Napoleon*

Caramelized Puff Pastry, Poached Pears, Vanilla Pastry Cream

*Fifty Five Dollars Per Person*  
*Optional Wine Pairing Twenty Dollars Per Person*

*Beverage, Tax & Gratuity Additional*