

# Ocean

*Pierre's Table*  
*April 6<sup>th</sup> | 6:00pm*

***Hors - d'Oeuvres***

Duck Foie Gras Terrine, Fig Jam  
Citrus Smoked Scallop, Pimentón  
Alpine Swiss Gratin, Gherkins

\*\*\*

***Dinner***

*Artichoke Soup*

Mushroom Nem, Toasted Almonds, Parmesan Crumbs

*Ossobuco*

Braised Veal Shank, Olives, Porcini, Marsala

*Atlantic Sapphire Salmon*

Cabernet Braised Fillet, Beurre Rouge

*Spring Jardinière*

Rainbow Carrots, Asparagus, Sweet Peas, Spring Onions

*Anna Potatoes*

Layered Cake, Brown Butter, Nutmeg

\*\*\*

***Dessert***

*"Mille-Feuille aux Fraises"*

Honeyed Strawberry, Caramelized Puff Pastry,  
Vanilla Custard, Chantilly

*Fifty Five Dollars Per Person*

*Optional Wine Pairing Twenty Dollars Per Person*

*Beverage, Tax & Gratuity Additional*