

“The Last Quarter”

North America Tour

Missouri

“The Midwest”

“James Henry Salisbury”

Seared Garlic Compound Butter Infused Ribeye Salisbury Steak

Smothered with a Rich Demi-Glace

1000 Layered Potato Crisp with Mediterranean Spice Crème Fraiche

Tourne Cut Glazed Root Carrot Bulbs

Broccolini Centrifuged Droplets

Garnished with Fresh Chives

Tri-State

“The Three Corners”

“The New Maine Wellington”

Brown Butter Spiced Marinated Beef Tenderloin Wrapped with Flattened
Maine Lobster

Covered with Forest Grown Chantarelle Mushrooms & German Whipped
Mustard

Wrapped in Prosciutto and Buttered Layer Puff Pastry

Sun Dried Tomato Beurre Blanc

Garnished with Microgreens

Indigenous of Northern America

“574”

“The Natives”

Smoked Juniper & Rosemary Sorbet
With Tonic & Gin Infused Floral Lemon Notes
Garnished with Chard Rosemary

Canada

“Pye Pie”

“Tourtiere”

Earthy Spiced Seasoned Farm Raised Beef, Salted Brined Pork and Fresh
Russet Potatoes
Baked in a Flaky Crisp Butter Layered Pie

Louisiana

“The South”

“Creole & Cajun Country”

Fried Southern Marinated Frog Drumettes
With Meyer Citrus Lemon Buerre Blanc
Over Scallion Bed with Pesto Oil & Royal Baika Caviar

Texas

“Tex-Mex”

“Tejas”

Roasted Southern Spiced Quail

Over Jalapeno Charred Corn Bread

With

Smoky Jalapeno Cream Sauce and Micro Cilantro

Oregon

“Pacific Northwest”

“The Beaver State”

Fresh Forest Mushroom Garden

Over a Bed of Pumpernickel Bread Crumble Mixed with Goat Cheese &
Crème Fraiche

Topped with an Array of Sautéed Mushrooms in a Carrot Leaf

Florida

“South East”

“The Sunshine State”

A Strawberry Coulis

With

Seasonal Fresh Orange Supremes & Citrus Yogurt

USA

“13 Colonies”

“1776”

Caramelized Apple Pie Crunch Tart

With Vanilla Bean Rich Ice Cream

Menu is Set no changes will be made.

Allergies Will be recognized and Adjusted for Customers.