

## APPETIZERS

### **Vadouvan Roasted Cauliflower**

Lentil Ragout, Cilantro  
Pondicherry Lime Pickles

### **Alaskan King Crab Salad**

Avocado, Radish, Mango  
Ginger-Lime Vinaigrette

### **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**

Corvina, 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

### **Grilled Rubia Gallega 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