

A Secret Brasserie

by Jimmy Matiz

First

Choose one:

Chilled pea soup

Toasted marcona almonds, parmesano reggiano tuile

'Caesar Salad'

*Baby romaine, anchovy-lime dressing, parmesan crisps,
parmesan fonduta*

Beet

*Pickled and roasted beets, whipped goat cheese, beet
vinaigrette, dressed lettuces, spiced tuile*



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Second

Choose one:

Mussels à la Congolaise

*San marzano tomato cream base, green onion, parsley,
tarragon oil, spiced fries*

Chestnut Pansotti

*Chestnut-Fontina filling, butter emulsion, lavender
butter emulsion, seasonal root puree, crispy sage*

Scallops

*Pan seared scallops, asparagus-brown butter
puree, crispy shallot and herb mix, beurre monté*



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Main

Choose one:

Duck Breast

Smoked duck breast, mulberry mostarda, marsala braised shallots, pommes maxim, duck jus, coriander dust

Day catch sous vide

White fish filet, zucchini salad, tarragon, seasonal tomatoes, porcini infused beurre blanc.

Lamb festival

Hazelnut crusted Lumina Farms Lamb rack, Pommes Lyonnaise, orange-carrot cream, lamb jus

Lobster

Butter poached lobster, farmers market finds, airated orange beurre blanc, puffed rice and garlic granola



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Dessert

Choose one:

Pavlova

Soft hazelnut meringue, white chocolate cream, vanilla Chantilly, Pear three ways, toasted hazelnuts

Crepe Cake

Rose Petal filling, seasonal berries, berry coulis, chantilly, 24K gold

Peach Melba

Poached stonefruit, fresh raspberries, white chocolate cream, almond mille feuille

