

L'AVANT-GARDE

RAMW Summer Restaurant Week *\$65*

Amuse Bouche

Poached Lobster & Caviar Bite

Appetizer

Maine Lobster Salad

Baby Gem Lettuce, Grapefruit Segments, Champagne-Marinated Granny Smith Apple, Avocado Mousse

Main Course

Lobster Thermidor, a half lobster oven browned with Parmesan, turmeric turned potatoes on a tarragon sabayon

Dessert

Monaco Entremets

Chocolate Ganache, Almond Biscuit, Raspberry Coulis

Chef Sébastien Giannini