



MARCEL'S
BY ROBERT WIEDMAIER

Chef's Three Course Tasting Menu

First Course

Baby Arugula, Balsamic Shallots, Rocca Cheese, Aged Sherry Vinaigrette

Kombu Cured Bay Scallops, Pickled Red Currants, Sweet Yuzu Emulsion,
Espelette Oil, Toasted Marcona Almond Snow

Foie Gras and Duck Liver, Port Gel, Toasted Pistachio, Fig Jam, Brioche

Second Course

Fennel & Coriander Crusted Halibut, Roasted Baby Fennel, Celery Root
Puree, Compressed Granny Smith Apple, Apple Brandy Gastrique

Grilled Squab Breast, Red Frill Mustard Greens, Soubise Purée, Charred
Blood Orange Honey Gastric, Squab Jus

Martin's New York Striploin, Sweet & Sour Shallots, Pomme Duchess,
Cabernet Cream Reduction

Third Course

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Ricotta Bombe, Blood Orange Mousseline, Blood Orange Curd, Vanilla
Shortcrust

Tuxedo Chocolate Bar, Guanaja and Manjari Dark Chocolate, Vanilla
Bean Mousse, Jasmine Crèmeux, Vanilla Ice Cream

\$75 Per Person
4:30pm-6:30pm

