

Menu by Chefs Hubert Keller & Chris Jones

Cocktail Reception

Hors d'oeuvres, oysters on half shell
Veuve Clicquot champagne

Duck Confit, Duck Ham, Ris de Veau Terrine

Black chanterelles, pistachios, homemade pretzel buns

Nicoise Olive-Crusted King Salmon

Provençal vegetable paysanne, picholine olive sauce

Slowly Braised Wagyu Beef Cheeks

Red wine, lemongrass, ginger infusion

Vacherin of Summer Berries

Mango cream, candied nuts

Petit Fours

Madeleines

Each course is paired with French wine.