



Chefs Club Presents

CÔTE
MÉDI

by Chef Terrance Brennan



CHEF BRENNAN'S TASTING MENU

AMUSE

BOTTARGA BRUSCHETTA

—

SEA SCALLOP CRUDO

truffle salt, lemon, olive oil, sea beams, cured scallop roe

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SAUTEED FOIE GRAS

black mission fig "tarte tatin", coco nib vinaigrette

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FRESH ALASKAN KING CRAB

plankton tapioca, hollandaise espuma

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GRILLED SWORDFISH

summer squash, tomato, eggplant, freekeh, tzatziki, raw tomato vinaigrette

Or

SOLETTES

a la meunière, green beans almodine

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GRILLED FAIRY TALE EGGPLANT

salmorejo sauce, hot chili oil, smoked maldon salt

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SQUAB

tokyo turnips glaze, black mission figs, foie gras vinaigrette

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PARMESAN TEXTURES

panna cotta, frico, natural, 25 yr balsamico tradizionale di modena dop

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CAVAILLON MELON

ginger melon granite, lime espuma

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LEBNAH

honey comb, pistachio, rose-orange blossom water syrup

9 courses 165

