



## THREE COURSE MENU 85

### APPETIZERS

White Asparagus and Garlic Velouté  
Garlic and Tofu Mousse, Black Garlic Powder, Asparagus Ribbons

“Green” Egg and Ham  
Seasonal Mushrooms, Baby Potatoes, Ham Foam

Raw and Cooked Vegetable Salad  
Asparagus Marmalade, Seasonal Truffle, Verjus Dressing

Zucchini Pappardelle  
Basil Pesto, Preserved Tomato, Basil Tempura

Foie Gras Tasting  
Red Beet Ice Cream, French Toast Brioche With Fig  
*(\$5 Supplement)*

Hamachi Tataki  
Garnish Four Ways

Maryland Blue Crab Risotto  
Crab Emulsion, Espelette, Gold Leaf

### ENTREES

Mediterranean Red Mullet  
Baby Octopus, Fennel, Grilled Watermelon, Citrus Emulsion

Bacon-wrapped Monkfish  
English Peas, Fava Beans, Morels, Ramp and Lemon Brown Butter

Lobster “Thermidor”  
White Wine Saffron Glaçage, Dijon Mustard, Herbed Fingerlings

Filet of Prime Beef  
Truffled Potato Mousseline, Bone Marrow, Madeira Jus  
*(\$10 Supplement)*

Grilled Colorado Lamb  
Ratatouille, Baby Eggplant, Licorice Lamb Jus

Veal Chop  
Green Apple Mustard Jus, Swiss Chard  
Potato Croquettes

Truffled Avian Poularde  
Seasonal Mushroom, Potato Bonbons, Baby Leeks

Butternut Squash Tartlet  
Parmesean and Pinenut Crisp, Arugula and Herb Pesto

Artisanal Cheese Selection 18

## SAMPLE TASTING MENU

Below are examples of offerings typical for the Plume tasting menu. The Plume tasting menu changes weekly and with the seasons and to incorporate the currently available, freshest ingredients.

- 110 TASTING MENU seven courses
- 195 WITH CLASSIC WINE EXPERIENCE
- 275 WITH PREMIUM WINE EXPERIENCE
- 1776 THE 1776 FOOD AND WINE EXPERIENCE

AMUSE BOUCHE  
Chef's Daily Preparation

Baby Arugula Salad  
Balsamic Shallots, Pecorino Cheese, Golden Balsamic Dressing  
or  
Foie Gras Torchon  
Strawberries, Lavender Honey, Brioche  
*(\$5 Supplement)*

Linguini Pasta  
Ramp and Walnut Pesto, Slow Cooked Egg, English Peas,  
Parmesan Cheese

Soft-shell Crab Tempura  
Piquillo Pepper, Old Bay Seasoning, Sweet Soy Sauce

Colorado Lamb  
Crispy Lamb Sweetbread, Fiddlehead Ferns, Fava Beans  
or  
Pave of Australian Wagyu  
Braised Daikon Radish, Baby Carrots, Red Miso Sauce,  
Crispy Shitake  
*(\$20 Supplement)*

PRE-DESSERT  
Chef's Daily Preparation

Ivory White Chocolate Mousse  
Cherry Macaroon, Sicilian Pistachio Ice Cream

MIGNARDISES AND CHOCOLATES

EXECUTIVE CHEF, CHRIS JAKUBIEC

The Tasting Menu requires the participation of the entire table.

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

## DESSERTS

Matcha Green Tea Parfait

Griottes Cherry Compote, Rice Krispies Galette, Crispy Rice Noodles

Sweet Orange Chocolate Palet

Hazelnut Brownie, Raspberry Marmalade, Praline Ice Cream

The Exotic Variation

Gold Pineapple Tempura, Coconut Tapioca Soup,

Baby Kiwi, Guava Sorbet

Trilogy of Lemon Profiteroles

Lemon Curd, Fresh Blueberries, Tahitian Vanilla Ice Cream

Peanut Butter Crumble with Caramel Apple

California Medjool Date Emulsion, Quince Sorbeti

Heart of Guanaja Chocolate Tart

Passionata Cremeux, Sumatra Coffee Ice Cream

## PASTRY CHEF, FABRICE LERAY

### COFFEE AND TEA

Coffee

Regular Coffee, Decaffeinated Coffee, Espresso, Cappuccino,  
Macchiato, Caffè Latte, Marocchino, Caffè Mocha

Tea

English Breakfast Tea, Decaffeinated Earl Grey Tea,  
Ginger Lemon Green Tea, Gunpowder Green Tea,  
Jasmine Green Tea,