

EPIC

ELEVEN COURSE

OYSTER

summer rhubarb | dill

GOUGÈRE

smoked trout | roe

CRAB

green chili | nori

CHICORIES

camembert | figs | pear | black pepper

MUSHROOMS

ravioli | garum | pecorino

SCALLOP

cannellini beans | watercress | ham

SABLEFISH

artichoke

DUCK

plum | celery root | dates | dr. pepper

STRIP LOIN

soubise | potato | pearl onion

SAINT ANDRE

carrot | walnut

CHOCOLATE

cherries | cocoa nibs | brown butter

GRAND

NINE COURSE

OYSTER

summer rhubarb | dill

GOUGÈRE

smoked trout | roe

CRAB

green chili | nori

CHICORIES

camembert | figs | pear | black pepper

MUSHROOMS

ravioli | garum | pecorino

SABLEFISH

artichoke

STRIP LOIN

soubise | potato | pearl onion

SAINT ANDRE

carrot | walnut

CHOCOLATE

cherries | cocoa nibs | brown butter

ELEGANT

SEVEN COURSE

OYSTER

summer rhubarb | dill

CHICORIES

camembert | figs | pear | black pepper

MUSHROOMS

ravioli | garum | pecorino

SABLEFISH

artichoke

STRIP LOIN

soubise | potato | pearl onion

SAINT ANDRE

carrot | walnut

CHOCOLATE

cherries | cocoa nibs | brown butter

CLASSIC

FIVE COURSE

CHICORIES

camembert | figs | pear | black pepper

MUSHROOMS

ravioli | garum | pecorino

SABLEFISH

artichoke

STRIP LOIN

soubise | potato | pearl onion

CHOCOLATE

cherries | cocoa nibs | brown butter

These sample menus are provided for illustrative purposes and are subject to adjustments based on seasonality, product availability, operational and dietary restrictions. We are pleased to offer customization to meet your specific requirements

TBGQ
chefs