



## *The Oak Room*

Slow-Poached Copper River Salmon en Cucumber Mousseline Nasturtiums,  
Baby Herbs and Cucumber Scales

### *Consommé Olga*

Roasted Sea Scallop, Beef Consommé, Foie Gras Royale, Petit Vegetables

### *Smoked Squab En Salate*

Spice Smoked Pigeon, Caramelized Endive, Orange and Bergamot Marmalade  
Almond and Brown Butter Streusel

### *Roasted Filet Lily*

Roasted Chateaubriand of Beef, Ragout of Morel Mushrooms, Baby Artichokes,  
and Fava Beans Red Wine

### *Dessert*

Waldorf Pudding

Moscato Poached Lady Apple Stuffed with Vanilla Pot de Crème, Salted Caramel,  
Pecan Praline

Honey Roasted Grapes

