

A COLLABORATION BETWEEN

Chef Dominique Crenn
&
Chef Laëtitia Rouabah

Vins

Alsace Riesling
Domaine Trimbach - 2014

Sonoma Valley Mourvèdre Rosé
Bedrock Wine Company- 2017

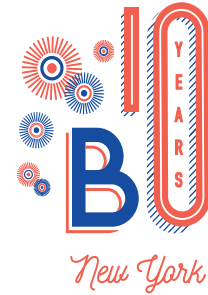
Santa Barbara County Chardonnay
Sandhi- 2015

Vin de Paris - Turbigo
Les Vignerons Parisiens- 2016

Vermouth Royal
La Quintinye - NV

\$80

atelier
CRENN



Dinner

Friday, June 22nd, 2018

Amuse-bouche
Delicate corn velouté
crispy jumbo lump crab

Entrée
Beetroot tartare
Wagyu miso

Crustacé
Lobster salad
California seaweed and bouillon of the shell

Viande
Sweet spiced Rohan duck
seared peach and cooking jus

Dessert
Citrus composition

\$120