

# **“The Last Quarter”**

## North America Tour

### **Missouri**

“The Midwest”

“James Henry Salisbury”

Seared Garlic Compound Butter Infused Ribeye Salisbury Steak  
Smothered with a Rich Demi-Glace

1000 Layered Potato Crisp with Mediterranean Spice Crème  
Fraiche

Tourne Cut Glazed Root Carrot Bulbs

Broccolini Centrifuged Droplets

Garnished with Fresh Chives

### **Tri-State**

“The Three Corners”

“The New Maine Wellington”

Brown Butter Spiced Marinated Beef Tenderloin Wrapped with  
Flattened Maine Lobster

Covered with Forest Grown Chantarelle Mushrooms & German  
Whipped Mustard

Wrapped in Prosciutto and Buttered Layer Puff Pastry

Sun Dried Tomato Beurre Blanc

Garnished with Microgreens

## **Indigenous of Northern America**

“574”

“The Natives”

Smoked Juniper & Rosemary Sorbet  
With Tonic & Gin Infused Floral Lemon Notes  
Garnished with Chard Rosemary

## **Canada**

“Pye Pie”

“Tourtiere”

Earthy Spiced Seasoned Farm Raised Beef, Salted Brined Pork and  
Fresh Russet Potatoes  
Baked in a Flaky Crisp Butter Layered Pie

## **Louisiana**

“The South”

“Creole & Cajun Country”

Fried Southern Marinated Frog Drumettes  
With Meyer Citrus Lemon Buerre Blanc  
Over Scallion Bed with Pesto Oil & Royal Baika Caviar

**Texas**

“Tex-Mex”

“Tejas”

Roasted Southern Spiced Quail

Over Jalapeno Charred Corn Bread

With

Smoky Jalapeno Cream Sauce and Micro Cilantro

**Oregon**

“Pacific Northwest”

“The Beaver State”

Fresh Forest Mushroom Garden

Over a Bed of Pumpernickel Bread Crumble Mixed with Goat  
Cheese & Crème Fraiche

Topped with an Array of Sauteed Mushrooms in a Carrot Leaf

**Florida**

“South East”

“The Sunshine State”

A Strawberry Coulis

With

Seasonal Fresh Orange Supremes & Citrus Yogurt

**USA**

“13 Colonies”

“1776”

Caramelized Apple Pie Crunch Tart

With Vanilla Bean Rich Ice Cream