

Fluer De Mar
Chef Cole Conrad Cohen

First Course

Scallops Tartare on Crispy Saffron Canapes
Herb Salad
Wild Mushroom Sea Salt

Second Course

Raw Oysters
Pickled Vegetable Medley
White Wine Saffron Mignonette

Third Course

Beet Cured Alaska King Salmon
Skate Wing Mousse
Pickled Farm Cheese
Beet & Kelp Dashi Stock
Charred Carrot Cones

Fourth Course

Bouillabaisse Seafood in Tomato Broth
Fennel, Beet & Flower Salad
Saffron White Wine Ramp Oil

Fifth Course

Sauteed Mussels
Dauphinoise Potatoes
XO Sauce
Fresh Herbs

Sixth Course

Lobster 3 Ways:
Sous Vide Saffron Hollandaise
Fruit Ceviche
Terrine En Croute

Seventh Course

Stuffed Strawberry Jewels
Cheesecake Gelato
Saffron Butter Cookie Crumble