

# *Lyon et la Mer*

*Pain de Campagne au Kombu Rôti*  
*Housemade roasted kombu country loaf, cultured butter*

---

*Poireaux Vinaigrette*  
*Marinated leeks, smoked trout roe*

---

*Quenelles de Brochet à la Bisque de Homard*  
*Smoked walleye, lobster*

---

*Courgettes Glacée à l'Oursin*  
*Glazed summer squash*

---

*Mousse au Chocolat*  
*Pistachio, olive oil, smoked salt*

---

*Please turn over for plating instructions*

# Plating Instructions

*A few items in your meal need to be assembled. We've color coded items that pair using a small sticker. Please follow the brief instructions below to ensure the best possible experience.*

*Bon Appétit!*

## *Poireaux Vinaigrette*

*Place leeks on a small plate and drizzle vinaigrette. Garnish with smoked trout roe and nori.*

## *Quenelles de Brochet à la Bisque de Homard*

*Chef recommends serving this dish in a rounded bowl or a sauce pan, as the components need to absorb the sauce.*

## *Courgettes Glacée à l'Oursin*

*Place summer squash in a pan with a splash of water and turn up heat to medium. Once the water has almost evaporated, add sauce and mix altogether. Garnish with toasted yeast.*

## *Mousse au Chocolat:*

*Top with roasted pistachios in extra virgin olive oil, and sprinkle generously with smoked sea salt.*



*Follow us!*