

Four Hands Collaboration Tasting Menu

Caviar

Smoked Sturgeon, Cauliflower, Chive

By: Freddy Money

Foie Gras Noir

Black Winter Truffle, Smoked "Chaud Froid" Chantilly

By: Chef Paul Liebrandt

Pea Panna Cotta

Crisp Pastry, Pickled Onion, Sweet Potato Leaf

By: Chef Freddy Money

Scallop

Celtuce, Kaffir Lime, Argan Oil

By: Chef Paul Liebrandt

Grilled Bass

Red Wine Reduction, Onion Confit

By: Chef Freddy Money

Snake River Farm Coulette

Yuzu, Black Trompette, Ice Plant

By: Chef Paul Liebrandt

Blood Orange "Nitro"

By: Chef Freddy Money

Gold Bar

By: Chef Paul Liebrandt

Gourmandise

ATLAS™

Four Hands

COLLABORATION

