

Vetri
CUCINA

LAS VEGAS

JOE BEEF X VETRI CUCINA

\$150 pp including a copy of the cookbook

1ST COURSE

MAQUEREL-HAM PERSILLÉ

&

CELERIAC AND URCHIN RÉMOULADE

2ND COURSE

CHICKEN "OYSTER" AND MOREL VELOUTÉ

&

MICROWAVED FOIE GRAS

3RD COURSE

TROUT "GÂTEAU CHAUD", CRAYFISH SAUCE

&

SMOKED EEL CARBONARA

4TH COURSE

VEAL AND CABBAGE ORLOFF WITH WINTER TRUFFLE

&

POTATO PUREE AND SWEETBREADS

5TH COURSE

CARDINAL PEACHES

6TH COURSE

PETIT FOURS

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