

L A G O O N

by Jean-Georges

Appetizers

Charred Corn Tortelli

Cherry Tomato, Shallot, Basil Fondue

Sautéed Reef Octopus

Tuscan Bean Purée, Jalapenos, Sherry Vinaigrette

Rice Cracker-Crusted Ahi Tuna

Spicy Citrus Sauce

Seared Duck Foie Gras

Taha'a Vanilla & Papaya Chutney

Scallop Sashimi

Radish, Avocado, Shiitake, Ginger Dressing

Beetroot Salad

Fromage Blanc, Thai Chili, Shallot, Herbs, Hazelnut

Mains - From the Land

Crusted Lamb Chops

Black Olive, Baby Fenua Vegetables, Pea Purée

Glazed Veal Tenderloin

Xérès Vinegar, Sautéed Cauliflower, Pistachio Pesto

Prime US Black Angus Beef Tenderloin

Asparagus, Gingered Shiitake, Caramelized Soy Emulsion

Mains - From the Sea

Crusted Black Papio

Spices & Nuts Crust, Fenua Baby Vegetables, Sweet & Sour Broth

Slow Cooked Uravena

Sautéed Marquisian Potatoes, Olive, Thai Chili & Tahitian Passion Fruit Sauce

Lagoon Catch of the Day

Braised Fennel, Green Olives, Lemon

Mahi Mahi

Crunchy Fenua Vegetables, Lavender, Sesame & Mustard Sauce