

ANTHOLOGY

by Claude Le Tohic

Plant Based (PB) *Vegetarian* (VG) *Gluten Conscious* (GC) *Omega 3 Oily Fish* (O3)

In case of any food allergy, allergens queries, or dietary requirements, please inform our Hosts before ordering

ANTHOLOGY



EXQUISITE CUISINE

Introducing the talents and specialties of the world's most celebrated guest chefs.

The story of Anthology continues with Chef Claude Le Tohic, a Chef-Partner of O' by Claude Le Tohic in San Francisco and a luminary in modern French cuisine.

In collaboration with Franck Garanger, Explora Journeys' Head of Culinary, he introduces his signature dishes that celebrate modern French cuisine without pretense, blending classic techniques with California's finest produce. With humility and innovation, Chef Le Tohic promises an unforgettable culinary journey.

Hailing from Northern France, he honed his skills at multiple Michelin-starred establishments, including Jamin, Chef Robuchon's first three Michelin-star restaurant in Paris. In 2005, he ventured to the US, earning Joël Robuchon at the MGM Grand three Michelin stars.

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SEVEN-COURSE TASTING MENU

Curated by Chef Claude Le Tohic and Explora Journeys' Head of Culinary Franck Garanger

Beetroot (VG)

Red cabbage gazpacho, charcoal-roasted beet marmalade, fresh herbs

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Caviar Composition *

Hamachi tartare, radish, aigrette sauce

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Maine lobster, sweet and sour turnip

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Cannelloni of Scallop

Extravagance of black truffles, Parmesan foam, pastoral salad

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Barbecued Red Shrimps *

Braised fennel, sea urchin rouille, lemongrass broth

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Roasted Black Cod

Five spices, spinach and verjus sauce, makrut lime emulsion

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Farm-raised Chicken Breast

Duck foie gras, morels, pearl onions, and natural jus

or

A5 Japanese Wagyu *

Vegetable bouquet, black garlic condiment

or

Vegetable Farandole (PB)

Green cabbage cristalline, black garlic, mushroom extraction

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Citrus

Silky lemon cream, grapefruit compote, mandarin sorbet

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A Selection of Mignardises and Mini Desserts

Should you wish to complement your dining experience with non-alcoholic beverages, our hosts will curate a bespoke pairing tailored to your preferences.

**Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.*