



## DINNER MENU

### 1<sup>st</sup>

<b>CRUDITE SALAD</b> / Pea Purée / Seasonal Vegetables	12
<b>SALMON MOUSSE</b> / Beet Foam / Dill / Sesame Crackers	14
<b>TODAY'S CHEESE</b> / Honey Comb / Walnut / Fresh Baked Bread	12
<b>MUSHROOM CAPUCCINO</b> / Porcini Tuile / Chives Cream	14

### 2<sup>nd</sup>

<b>CREPE SOUFFLE</b> / Artichoke Cream / Raclette Cheese / Truffle Oil	18
<b>GLAZED PORK BELLY</b> / Corn / Radish Cilantro Salad	16
<b>RUSSIAN SALAD</b> / Lobster / Passion Fruit Sauce / Basil Mayo	18
<b>SWEETBREAD</b> / Barigoule Sauce / Phyllo Dough	16

### 3<sup>rd</sup>

<b>FOIE GRAS AFFOGATO</b> / Morel Cream / Brioche / Truffle Foam	20
<b>OCTOPUS</b> / Gnocchi / Spinach / Parmesan Cheese	22
<b>HOUSE MADE TAGLIATELLE</b> / Saffron Sauce / Black Trumpet Mushrooms	22
<b>RISOTTO</b> / Asparagus, Soft Egg / Mascarpone Cheese	18

### 4<sup>th</sup>

<b>SCALLOPS</b> / Couscous Pilaf / Fish Jus	28
<b>LOBSTER</b> / Corn Bread Pudding / Bearnaise	40
<b>DORADE</b> / Cumin Sauce / Tomatoes	30
<b>TURNIP STEAK</b> / Tomato Ragout / Tarragon / Greens	24

### 5<sup>th</sup>

<b>SHORT RIBS</b> / Glazed Vegetables / Smoked Potato	38
<b>DEAN &amp; PELLER NEW YORK</b> / Panisse Frites / Bordelaise Syrup / Vegetables Bouquet	38
<b>DUCK</b> / Apple Ginger Puree / Hibiscus Sauce / Duck Chicharrones	30
<b>LAMB LOIN</b> / Black Garlic / Potato Pavé	32

### 6<sup>th</sup>

<b>LEMON CURT</b> / Short Bread / Rhubarb Compote / Meringue	10
<b>THIN APPLE TART</b> / French Vanilla Ice Cream / Calvados Sauce	10
<b>BABA AU RHUM</b> / Vanilla Pastry Cream / Amarena Cherries	10
<b>CHOCOLATE SPHERE</b> / Milk Chocolate Mousse / Candy Orange / Ricotta Cheese	10

Tasting menu 4 courses 65 with wine pairing 105

Tasting menu 6 courses 85 with wine pairing 140

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Breakfast Daily 6.30am -11am / Lunch Monday-Friday 11am-2.30pm/Brunch Sat. and Sunday 11am-2.30pm  
Dinner Monday to Saturday 5.30pm-10pm