

DINNER MENU

STARTERS

(Choose one)

CREAM OF TOMATO SOUP
Grilled three-cheese sourdough

TRUFFLE SCENTED WILD MUSHROOM SOUP
Sautéed mushrooms, herb oil

NAVEL ORANGE AND CANDIED WALNUT SALAD
Citrus-tarragon vinaigrette

GRILLED WATERMELON SALAD
Honey-balsamic dressing

SALMON NEGITORO
Potato pave, wasabi-garlic emulsion, caviar

MAIN COURSE

(Choose one)

US RIBEYE
White truffle potato purée, shitake-horseradish cream

BUTTER-POACHED ASIAN BASS
Creamed green vegetables, sauce vierge

LECHON
Crackling-roast pork belly, herb rice pilaf, eggplant salad, liver sauce

PESTO ROAST CHICKEN
Mushroom rice pilaf, puttanesca, autumn vegetables

CAULIFLOWER STEAK
Garlic emulsion, harissa, herb rice pilaf, sautéed green beans

DESSERTS

(Choose one)

CLASSIC PANNA COTTA
Red berries, chocolate decal

TORCHED LEMON TART
Sablé Breton, lemon ice cream, meringue

BANOFFEE PARFAIT
Bananas foster, vanilla ice cream

ASSORTED FRUITS IN SEASON

2-course menu 1,500 per person nett

3-course menu 1,800 per person nett