

—

CURED HEIRLOOM TOMATO

ROASTED WATERMELON, CURED OYSTER

BEET CURED FLUKE

SASHIMI, TARTARE, BLUE POTATO CRISP

FOIE GRAS TORCHON

COCOA NIB, PORCINI, SOUR CHERRY

SALADE VERTE À L'ARTICHAUT GRILLÉ

GRILLED ARTICHOKE, HEARTS OF PALM,
OLIVES, PURSLANE, LEMON

=

SPRING PEAS

SUGAR SNAPS, PETIT POIS, SAUCE LAITUE, MINT

PEACH POTATO FONDANT

HAZELNUT VINAIGRETTE, POTATO VELOUTE, CAVIAR

LOBSTER

POACHED IN WHITE CHOCOLATE, BRAISED SALSIFY,
COMTE GRAND CRU

YELLOWFIN TUNA STEAK

SORREL CHIMICHURRI, CRISP POTATO, VERJUS

≡

WOODLAND MUSHROOMS

MOROMI SOY, SWEET POTATO, PEPITA

DAILY COASTAL SELECTION 'EN CROÛTE'

LOBSTER MOUSSE, LEEKS, SAUCE AMÉRICAINNE

SMOKED DUCK

BEETS, PICKLE GRAPES, RICOTTA, PORT REDUCTION

AMERICAN WAGYU STRIP LOIN

BLACK GARLIC, GREEN ASPARAGUS, SOUBISE

≡

ELDERFLOWER & LEMON CREMEUX

VANILLA SABLÉ, BLUEBERRY GELÉE

HONEY PAVLOVA MELON 'GAZPACHO'

MELON, CUCUMBER, HONEY MERINGUE, MELON ANGLAISE

FOUR FAT FOWL TRIPLE CREAM CHEESE

CHERRY-APPLE MOSTARDA, SABLE

THREE COURSE 155 / FOUR COURSE 185 / CHEF'S TASTING 245

CHEF CONNOR PEARL