

WEEKLY SEASONAL DEGUSTATION MENU

available tuesday - thursday

HOKKAIDO SCALLOPS CAVIAR CARPACCIO

citrus dressing

2017 Pouilly-Fumé, La Moynerie, Michel Redde, Loire Valley, France

LOBSTER BISQUE

ROASTED OCEAN TROUT

celeriac mousseline, green apple and cider emulsion

2014 Condrieu, Les Chaillots, Yves Cuilleron, Rhône Valley, France

or

CHALLANS CHICKEN BREAST

potato cake, wild mushroom

2015 Spätburgunder, Bürgstadter, Rudolf Fürst, Franken, Germany

PAVLOVA

bergamot cream, fresh red berries, yuzu sorbet

2011 Tokaji Aszú 3 Puttonyos, Vega Sicilia Oremus, Tokaj-Hegyalja, Hungary

\$980 per person

Additional \$390 with 3 glass wine pairing