

FLEUR DE SEL SET DINNER

Les Canapés

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### **La Truite**

Home cured Tasmanian ocean trout, green apple, lemon purée and basil oil

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Le Homard

Boston lobster bisque, lobster tartare with chives, garlic croutons and Avruga Caviar

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### **Le Saint-Pierre**

Pan seared Brittany John Dory with butter, garlic and thyme, braised belgium endive, French winter black truffle and endive chicken jus

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Le Chevreuil

2-hour sous-vide and seared roe deer tenderloin, steamed butternut squash, roasted chestnut and brussels sprouts, cabernet red wine sauce

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### **Le Marron**

Chestnut parfait, chocolate sable bretton, baby meringue, raspberry purée and vanilla ice cream

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Petit Fours

\$148.00++ per person

additional \$98.00++ per person for wine pairing

DEGUSTATION SET DINNER

Les Canapés

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### **L'huitre**

Freshly shucked Boudeuse oyster from Brittany, citrus dressing with yuzu caviar and shallot anchovy tart

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Le Crabe

Atlantic crab seasoned with tartar sauce, avocado purée, espelette croutons, herbs salad and balsamic sorbet

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### **Le Foie Gras de Canard**

Home made duck foie gras terrine, sucrine lettuce, French winter black truffle and brioche toast

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La Saint-Jacques

Seared Hokkaido Scallop with lobster viennoise, braised daikon, avruga caviar and uni sabayon

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### **La Crevette Imperiale**

Flame seared Spanish Carabinero, braised celeriac, French winter black truffle, Kristal caviar and Estoublon extra virgin olive oil

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Le Poulet Jaune

2-H Sous-vide French yellow chicken glazed with Albufera sauce, white boudin, sauté roseval potato and black truffle

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### **Le Baba**

Rum soaked baba glazed in passionfruit juice and Tahitian vanilla whipped cream

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Petit Fours

\$198.00++ per person

additional \$148.00++ per person for wine pairing