

## FLEUR DE SEL SET DINNER

### **Les Canapés**

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### **Le Boeuf**

Australian Angus beef tenderloin tartare,  
baby romaine lettuce salad, croutons with  
aged balsamic dressing

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### **Le Homard**

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

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### **Le Cabillaud**

Brittany cod fish cooked sous vide with miso  
butter, yuzu caviar, tomato consommé  
with mint oil

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### **Le Porc**

2-hour sous-vide and seared American Berkshire  
pork loin, sweet potato purée, crispy panisse,  
pickled pearl onion and pork jus

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### **Le Café**

Coffee soaked sponge, mascarpone cream,  
chocolate tuile and home-made coffee 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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### **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**

Pan seared duck liver, poached rhubarb, roasted  
pistachio nuts and duck jus vinaigrette

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### **L'asperge Blanche**

Poached French white asparagus from Mazan,  
smoked pancetta, caviar and champagne sabayon

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### **La Saint-Jacques**

Seared Hokkaido scallop, poached Australian  
leek, roasted hazelnuts and parsley vinaigrette

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### **Le Homard**

Boston lobster tail poached in a lobster bisque,  
eggplant caviar, steamed bicolor zucchini,  
caviar and crustacean sauce

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### **Le Pigeon**

2-H Sous-vide and roasted French Pigeon breast,  
crispy leg confit, brown butter apple purée, sweet  
potato gnocchi and pigeon jus

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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*