

3- COURSE SET MENU \$97.50 NETT

ENTRÉES

FOIE GRAS POÊLÉ

*Pan-Seared Foie Gras,
Pickled seasonal Plums,
Hawthorn Purée, Bak Kwa Sauce*

OR

NOIX DE ST JACQUES GRILLÉES, SAUCE VIERGE

*Grilled Hokkaido Scallops,
Tomato Concassé, Squid Ink Tuile*

OR

Huitres Vichyssoise

*Hyogo Oysters, Leek & Potato
Emulsion, Cucumber Granite,
Pickled Daikon, Rice Crisp*

PLATS

RISOTTO DE HOMARD

*Butter Roasted Canadian Lobster,
Homemade Lobster Stock Infused Carnaroli Risotto,
Sea Urchin Foam*

OR

LA LÉGINE

*Miso glazed Patagonian Toothfish,
Seasonal Beetroot, Uni Butter sauce*

OR

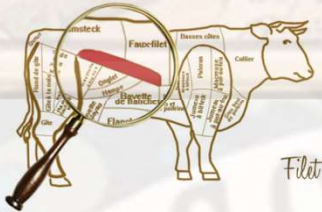
CONFIT DE CANARD

*Homemade Confit French Duck Leg, Duck Gizzard,
Canellini Beans Casserole, Lardon*

OR

BAVETTE DE WAGYU A L' ÉCHALOTE + \$7.50

*Grilled Wagyu Flank Steak, Shallots Red
Wine Reduction, Truffle Mash Potato
Mushroom Duxelles*



DESSERTS

TARTE AU CHOCOLAT

Slow Baked Valrhona 70% Chocolate, Peanut Mousse

or

CRÈME BRÛLÉE AU GRAND MARNIER

Grand Marnier Infused Crème Brûlée, Shortbread, Orange Gel

or

FROMAGES DE FRANCE

3 Assorted Raw Milk French Cheese Plate with Chutney and Crispbread

