



**3-COURSE FROM
SET MENU \$82⁺⁺**

**2-COURSE FROM
SET MENU \$62⁺⁺**

ENTRÉES CHOICE OF ONE

**NOIX DE ST JACQUES GRILLÉES,
SAUCE SAFFRAN**
*Grilled Hokkaido Scallops,
Saffron Réduction,
Chorizo, Black Garlic Purée*

“LARNAUDIE” FOIE GRAS (PGI) POÊLÉ
*Pan-Seared Foie Gras,
Pickled seasonal Plums,
Hawthorn Purée, Bak Kwa Sauce*

CARPACCIO IMPÉRIAL (+\$4)
*Carabinéros Imperial Prawn Carpaccio,
Tomato Dressing, Ginger,
Spanish Sea Moss, Cucumber Granité*

PLATS CHOICE OF ONE

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

**FILET DE FLÉTAN,
SAUCE HOMARD & VIN ROUGE**
*Baked Atlantic Halibut, Leek Fondue,
Mussels, Pickled Shimeiji,
Lobster Red Wine Sauce*

CONFIT DE CARNARD « LARNAUDIE »
*Confit French Duck Leg (PGI),
Baby Spinach, Potato Purée,
Port Wine Réduction*

**BAVETTE DE WAGYU
A L'ÉCHALOTE (+\$6)**
*Grilled Wagyu Flank Steak,
Shallots Red Wine Reduction,
Truffle Mash Potato
Mushroom Duxelles*

DESSERT CHOICE OF ONE

TIRAMISU

*Homemade L'Angélus Mascarpone Mousse,
Finger Sponge, Coffee Gel, Baileys Cream*

CRÈME BRÛLÉE AU GRAND MARNIER

*Grand Marnier Infused Crème Brûlée,
Shortbread, Orange Gel*

FROMAGES DE FRANCE

*3 Assorted Raw Milk French Cheese Plate with
Chutney and Crispbread*