



3-COURSE SET MENU FROM **\$82⁺⁺**

2-COURSE SET MENU FROM **\$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*

TARTARE DE NOIX DE SAINT JACQUES

*Scallop Tartare, Pickled Daikon,
Truffle Soy Dressing, Yellow Frisée Salad*

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 »

*Home Made Confit Duck Leg,
Braised Purple Cabbage, 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*