

# To Get Started

## **Spiny Lobster**

Grapefruit, caviar,  
tarragon, beurre blanc

## **Foie Gras**

Torchon, brioche, date puree,  
pear mustard

## **Veal Sweet Breads**

Butternut squash, fuji apples,  
preserved lemons

## **Kurobuta Pork Belly**

Green lentils, beef jus,  
Asian pear, watercress

## **Tuna Nicoise**

Tomato, tapenade,  
quail egg, black truffle

## **Steak & Salmon Tartar**

Capers, shallot, vinaigrette

## **Red Salmon**

Pickled beet,  
goat cheese ice cream

# Creams & Soups

## **Bullabaise**

Scallop, mussels, clams, octopus,  
shrimp, lobster

## **Onion Soup**

Caramelized onion, brioche crouton,  
Gruyere cheese

## **Watercress Cream**

Poached egg, asparagus,  
bacon, herbed crumble

## **Continue with...**

### **Salmon**

White beans, rucula, tomato,  
mushroom puree

### **Scallops**

English pea, chard,  
morels, pea shoots

### **Pacific Clam**

Leeks, spiced carrots,  
fennel, crispy pork belly

## **Chef's Special....**

### **Lamb Shoulder**

Kalamata olives, tomato,  
frisse, green beans

### **Duck Confit**

Cabbage, orange, 4 spice, duck jus

### **Angus Beef Filet**

Baby vegetables, wine sauce,  
sautéed potatoes in duck fat

### **Veal Cheeks**

Truffled potatoes, ratatouille,

### **Coq Au Vin**

Organic chicken, spring onions,  
morels, carrots, mushrooms