first course

Chilled Green Pea Soup
Mascarpone Quenelle, Caviar, Crispy Squid Ink

Salade Du Jardin
Heirloom Cherry Tomatoes, Baby Beets, Asparagus Tips, Poached Quail Eggs
Quince, “Jeres” Vinaigrette, Herbed Avocado Spread

Crispy Smoked Octopus & Lobster Sausage
Fruit De Mer “Saucisson”, Spicy Hummus

Seared Sea Scallops
Nero Risotto, Sweet Peas, Piquillo Pepper Mousseline

Duck Trio
Duck Breast Tartare, Truffled Duck Confit Salad, Faux Gras Mousse, Toast

second course

Baked Salt Crusted Whole Branzino
Baby Fennel, Heirloom Tomato Compote, Confit Fingerlings

Beef
Short Rib		New York		Asian Beef Cheek
Truffle Ricotta Ravioli Bone Marrow Chimichurri Potato Gratin Deux Voies

Roasted Duck Breast
Poached Pear, Hen of The Woods, Creamy Polenta, Pomegranate Hibiscus

Maine Lobster
Angel Hair, Nori Seaweed, Bottarga

Veal
Blanquette		Loin		Sweet Bread
Petit Legumes Citrus Carrot Puree Morrel Mushroom Hash

third course

Pistachio Mille-Feuilles
Caramelized Phyllo, Pistachio Crème, Cream Chiboust, Luxardo Ice Cream

Espresso Crème brûlée
Candied Almonds, Crispy Milk Foam, Almond Ice Cream

Asian Pear Tart Tatin
Calvados Apple Ice Cream

Chocolate Macaron
Chocolate Mousse, Raspberry Macaron, White Chocolate Crumb

Sorbets
Daily Selection

Cheese Platter
Fig Jam, Quince, Honey Comb
Chefs Selection Of Cheese

Three Course 75