

Seven Course Menu

L'APERITIF

Amuse Bouche – Smoked scallop pâté,
pommes Darphin, pickled apple and fennel relish,
Siberian osetra caviar, brioche crumb

Louis Latour Motagny, 1^{er} Cru "La Grande Roche" 2016

L'ENTRÉE

Peach Carpaccio – Thin slices of vanilla poached
peaches, rosé gelee, marcona almonds, arugula,
crème fraiche froth, duck confit fritters

Domaine de la Fouquette Rose, Cotes de Provence 2017

LE PLAT PRINCIPLE

Monkfish "Bouillabaisse" – Saffron broth,
potatoes brandade, sea urchin, fennel pearls,
char-grilled baquette, roasted garlic rouille

Domaine du Gros' Nore Rose, Bandol 2017

INTERMEZZO

Sour cherry sorbet

LE PLAT PRINCIPLE DEUX

Lamb Loin Medallions – Black pepper encrusted lamb loin
medallions, foie gras, black truffle infused soubise,
wild mushroom tartlets

Chateau Marquis D'Alesme Becker 2015, Margaux

LE FROMAGE

Chèvre, honeycomb, pistachio, blueberry gastrique,
mache, toasted baguette

Chateau Marquis D'Alesme Becker 2015, Margaux

LE DESSERT

Gâteau Basque – Pâte sucrée, almond, figs,
apricots, fresh berries

Chateau Clos Haut-Peyraguey Sauternes 2007, Bordeaux