

# FRENCH RIVIERA BIRDIE'S

## CAVIAR SERVICE

SILVER DOLLAR PANCAKES, CRÈME FRAÎCHE, CHIVES

--

REGIIS OVA KALUGA HYBRID\* 1 OZ \$150

REGIIS OVA GOLDEN OSSETRA\* 50 GRAMS \$300

## SHARED FOR THE TABLE

MELON WITH PINK PEPPERCORN HONEY

(FOCACCIA WITH AN ANCHOVY & GARLIC ANCHOÏADE + \$13)

---

ROW 7 SWEET GARLEEK VICHYSOISE WITH FRIED SOURDOUGH (COLD SOUP)

---

NIÇOISE SALAD WITH CONFIT BIG EYE TUNA, CAPERS & TAGGIASCA OLIVES

---

FUSILLI WITH BASIL & PINE NUT PESTO

## MAIN COURSE

SNAPPER WITH SUMMER SQUASH, FINGERLINGS & A SAUCE OF SAFFRON, SHERRY & TOMATO

OR

PROVENÇAL WAGYU BEEF STEW WITH COQUILLO OLIVES & CRUSTY BREAD

(+\$15 SUPPLEMENT)

(VEGETARIAN OPTION AVAILABLE UPON REQUEST)

---

## CHOICE OF

HEILALA VANILLA SOFT SERVE WITH BLOOD ORANGE AGRUMATO

OR

OLIVE OIL CAKE WITH CHANTILLY AND A SAUCE OF TEXAS PEACHES

## PRIX-FIXE

**\$78 PP**