

FRENCH RIVIERA BIRDIE'S

CAVIAR SERVICE

SILVER DOLLAR PANCAKES, CRÈME FRAÎCHE, CHIVES

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REGIIS OVA KALUGA HYBRID* 1OZ \$150

REGIIS OVA GOLDEN OSSETRA* 50 GRAMS \$300

SHARED FOR THE TABLE

MELON WITH PINK PEPPERCORN HONEY

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

VICHYSOISE WITH FRIED SOURDOUGH AND SUMMER PEPPERS (COLD SOUP)

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

FUSILLI WITH BASIL & PINE NUT PESTO

MAIN COURSE

BLACK BASS 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

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS