

Your selection of three.	138
Our selection of six.	178
Wine pairing	68 118

First choice

Madai snapper tartare dressed in smoked dashi vinaigrette.*

Foie gras tart, glazed with rhubarb and lavender.

Red pears and winter lettuce with wild sorrel and buttermilk.

Seared scallops with celtuce ribbons and minestrone sauce.

Cauliflower cooked in crab butter with almonds.

Second choice

Roasted butternut squash with ginger and black truffle.

Sautéed salmon with trumpet mushrooms and green cabbage.

Berkshire pork with caramelized gala apples and chestnuts.

Beef and celeriac, crusted with foie gras and sauce Royale.

Dry aged duck with confit Belgian endive and Thai basil.

Third choice

Brioche pudding with armagnac crème anglaise and butterbeer.

Crème fraîche jelly roll with mandarin and yuzu sorrel ice cream.

Apple meringue with ricotta chantilly and tarragon crème fraîche.

Gianduja cremeux with balsamic emulsion and chestnut.