

Prix Fixe 45

Appetizer

Carrot Ginger Soup

Turmeric, Orange, Olive Oil Crouton.

Mushroom Croquette

Truffle Aioli, Parmesan.

Avocado Toast

Whole Grain Bread, Avocado, Hard-Boiled Quail Egg, Radish, Spiced Heirloom Tomatoes, Lemon Zest, Olive Dust.

Burrata

Dandelion Greens, Pickled Pear Slice, Provençal Spiced Nuts, Smoked Chickpeas, Candied Kumquat, Tarragon Dressing.

Main Course

Lamb Skewer

Nettle Purée, Roasted Fingerling Potato, Honey-Glazed Baby Carrots, Fava Beans, Rhubarb Chutney.

Zucchini Ravioli

Fennel, Basil Purée, Vegetable Confit, Ricotta Salata, Pine Nuts.

Riviera Salmon

Asparagus, Braised Fennel, Pea Purée, Basil Olive Oil.

Chicken Paillard Salad

Arugula, Brussels Sprout, Haricot Vert, Red Bell Pepper, Pickled Red Onion, Almond, Lemon.

Truffle Mushroom Fontina

Scrambled Eggs, Cremini Mushroom, Scallion.

French Omelet

Fines Herbes, Goat Cheese, Mediterranean Fries, Mixed Greens.

Poached Egg & Cured Salmon

Lemon, Chive Ricotta, F&O Cured Salmon, Espelette Hollandaise Sauce, Radicchio di Treviso & Watercress Salad.

Dessert

Strawberry Crostini

Rhubarb Mascarpone, Fresh Strawberries, Balsamic Glaze, Micro-Basil.

Orange Chocolate Truffle

Orange Blossom Mascarpone Enrobed in Chocolate with a Honey-Granola Tuile, Dried Orange Slice, Blood Orange Oil & Micro-Basil.