

# ALL DUCK OR NO DINNER

22 may 2019

shared for the table:

## DUCK TERRINE

brioche - summer truffle - fine herbs

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## TUNA & PASTRAMI FOIE GRAS

radish - finger lime - shallot

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## DUCK WINGS

rhubarb - sorrel - spring onion

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## DUCK A LA PRESSE

21 day dry-aged duck breast - honey lacquer - coriander - anise

tart of braised leg & thigh - cherry - wild spruce - thai basil

honey yeast buns

salad of pickled cherries - kohlrabi - spring herbs & flowers - noisette butter - pistachio

marrow jus

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## FOIE GRAS & BEIGNETS

rhubarb - long pepper - wild fennel

OR

## BLACK FOREST

hyssop - sherbet - roasted cherry

**B R E S C A**