

M E N U D E G U S T A T I O N

Artisanal Cuisine

5 course menu 198

with wine pairing 298

SPRING 'INFUSION'

Burrata 'artigiana', basil, radish

2011, Riesling, Saint Claire, New Zealand

QUAIL & FOIE GRAS BALLOTINE

Pickled onion, pumpkin, samosa

CONFIT RED SNAPPER

Carrots 'Saveurs d'Orient' crayfish, saffron

2010, Chardonnay, Macon Verze, France

48 HOURS CONFIT TAJIMA BEEF SHORT RIBS

'Rustique' grenaille potatoes, horseradish, mushroom ketchup

1998, Shiraz & Grenach, Prieure Saint Jean De Bebian, France

FINEST CHEESE SELECTION and CONDIMENTS

By Bernard Anthony, 'éleveur de fromages'

(Supplement \$35)

'BLOSSOM'

Light lemon curd, cherry, verbena, elderflower

2009, Gewurztraminer Fronholz, 'VT', Alsace

CAFÉ EXPRESS

Mignardises

Service charge at 10% and government taxes applies.

Our team members will be on hand to assist with any dietary requirement.

Individual ingredients may change due to seasonal market availability.

