

85\$ PER
PERSON

3-COURSES MENU

WITH
CHOICE

85\$ PER
PERSON

POUR COMMENCER

Duck foie gras terrine,
pear & apple chutney, brioche

Marinated sea scallops, radish & cucumber

Butternut squash & ginger soup, smoked duck

Beet tartare,
saffron 'mayonnaise', roasted nuts

PLATS

Seared halibut,
herb condiment & Champagne emulsion

Cookpot of toasted spelt,
celeriac & mushroom fricassée

Vermont free-range turkey
stuffed with duck foie gras & chestnut,
cranberry condiment

Beef filet mignon, pommes Anna, perigourdine sauce

Supplement seared foie gras + 10

Truffle by the gram + 10

GARNITURES

- Pommes frites + 10
- Butternut gratin + 11
- Mix green salad + 8
- Green beans, salicornia & ginger + 12

DESSERTS

Pumkin cheesecake & chestnut

Caramelized pineapple & brioche, peanut ice cream

Warm chocolate & pecan tart,
whipped cocoa nib cream