

MAIN COURSES

Paupiette of Black Cod

wrapped in crispy potatoes on a bed of braised
leeks,
Rocca di Frassinello wine sauce

American Red Snapper

roasted grape salad, celery scented yogurt and
tandoori

Diver Sea Scallops

shiitake, foie gras carpaccio, hot and sour broth

Lobster Poached in Coconut Milk

cauliflower, black trompette mushrooms,
pickled cherry tomatoes
10 supplement

Venison

chestnut-caraway cake, pear, and Stilton

Saddle of Lamb

eggplant in filo, goat cheese,
red pepper puree

Wagyu Ribeye Steak

Treviso, dried cherry tapenade,
bone marrow beignet
15 supplement