

A Journey Through Land and Sea – 9 Courses

1. Amuse-Bouche

Seared Scallop

Lemon Beurre Blanc, Caviar

Compressed Watermelon

Feta Mousse, Basil Oil

2. Appetizer

Beef Carpaccio

Truffle Aioli, Parmesan Crisp

Heirloom Tomato Tartare

Avocado Purée, Micro Herbs

3. Soup

Lobster Bisque

Cognac Cream, Chive Oil

Roasted Butternut Squash Velouté

Pumpkin Seeds, Sage Foam

4. Fish Course

Turbot Fillet

Champagne Sauce, Samphire

Charred Cauliflower Steak

Smoked Almonds, Lemon Dressing

5. Pasta Course

Wild Mushroom Ravioli

Parmesan Broth, Black Garlic

Handmade Ricotta Gnocchi

Sun-Dried Tomato, Basil Emulsion

6. Palate Cleanser

Yuzu Sorbet

Shiso Leaf

Cucumber and Mint Granita

7. Main Course

Lamb Loin

Aubergine Purée, Harissa Jus

Stuffed Portobello Mushroom

Puy Lentils, Red Wine Reduction

8. Cheese Course

Truffle Brie

Spiced Fig Compote, Sourdough Crisp

Aged Manchego

Quince Jelly, Walnut Bread

9. Dessert

Valrhona Chocolate Fondant

Salted Caramel Ice Cream

Lemon Verbena Panna Cotta

Candied Pistachio