



Valentine's 2018

AMUSE BOUCHE

Oyster | lemon

Smoked salmon | pumpernickel ice cream

SCALLOP

Seared scallop | vanilla | leek | truffle

GARDEN

Celeriac carpaccio | hibiscus | beetroot | tomato caramel

LOBSTER

Lobster ravioli | coconut | beurre noisette

or

FOIE GRAS

Caramelized foie gras | Jerusalem artichoke | arugula | passion fruit

SEABASS

Line caught seabass | caviar | charlotte potato | champagne

or

VEAL LOIN

Low temperature veal loin | zucchini textures | fondant potato | praline

ROSES

Hibiscus soup | rose nitrogen meringue | strawberry Orelys | rosemary honey

DIAMONDS

Petit fours
