

Degustation Menu

Available to the entire table only

\$95.00

Amuse Bouche

Pea Soup with optional truffle oil

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Gravlax de Saumon Tiede et son Gratin Truffé

Warm sugar cured salmon served on creamy potato and truffle gratin

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Soufflé aux Crabe et Gruyère

Double baked soufflé with sand crab meat and gruyère cheese finished with a light cream bisque

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Ballotine de Caille au Foie Gras

Warm baked quail farced with foie gras and served with pear cream sauce and wilted spinach

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Carré d'Agneau

Baked rack of lamb served with sage gnocchi and green pea ragout

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Choix de Fromage

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Choix de Dessert