

FLEUR DE SEL SET DINNER

Le Boeuf

Australian grass-fed beef tenderloin tartare
seasoned with herbs and condiments, bread crisp,
petite salade

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### **Le Homard**

Boston Lobster bisque, lobster tartare with  
sour cream and croutons

Or

### **Le Foie Gras de Canard**

Seared duck liver, caramelized green apple  
and duck jus vinaigrette

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Le Lapin

Homemade tagliatelle pasta, shredded braised
Rabbit with mushrooms, olives, tomato
and cream sauce

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### **La Truite**

Slow cooked Tasmanian ocean Trout, cauliflower  
purée, herbs salad and chicken jus

Or

### **Le Canard**

Slow cooked and seared French duck breast,  
mashed potato with apple, figs,  
cherry and duck jus

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Le Baba

Grand Marnier liquor baba, and Tahitian vanilla
bean whipped cream, served with chocolate sauce

\$108.00++per person

\$98.00++per person for wine pairing

FLEUR DE SEL DEGUSTATION

Le Crabe

Atlantic Crab, seasoned like a tartare, fork mashed
avocado, Espelette bread crisp, balsamic sorbet
and herbs salad

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### **L'Asperge**

Poached French white asparagus, sautéed  
mushrooms and chicken jus

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Les Ravioles du Dauphiné

Mini emmental and comté raviolis,
creamy artichoke and truffle sauce
with Parmesan cheese

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### **Les Saint-Jacques**

Pan seared Hokkaido scallops, mushrooms purée,  
Arugula, Parma ham brittle and chicken jus

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Le Homard

Poached Maine Lobster in bisque sauce,
fork mashed ratte potatoes with
black truffle puree and chives

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### **Les Ris de Veau**

Crispy fried veal sweetbread, cauliflower purée,  
organic carrots and herbs

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Les Fromages

Selection of French cheese served with condiments

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### **La Rhubarbe**

Poached rhubarb, orange sorbet,  
mint and raspberry sauce

*\$168.00++per person*

*\$138.00++per person for wine pairing*