

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 parfait,  
Avruga caviar

Or

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

Pan seared duck liver, Solliès figs compote  
and caramelized Solliès figs, duck jus vinaigrette

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Le Lapin

Homemade pasta, shredded braised Rabbit,
mushrooms, olives, tomato and rabbit jus

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### **La Truite**

Sous-vide Tasmanian ocean trout, crispy bacon,  
baby artichoke barigoule, onion and garlic purée,  
herbs salad, chicken artichoke jus

Or

### **Le Canard**

2-hour Slow cooked and pan seared French  
duck breast à l'Orange with mashed potato  
and orange duck sauce

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Le Baba

Rum baba, Tahitian vanilla bean whipped cream
and dried pineapples

\$108.00++per person

add \$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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### **Les Escargots**

Snails croquettes, Italian parsley sauce  
and garlic chips

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La Saint-Jacques

Pan seared Hokkaido scallop,
eggplant purée, Girolle mushrooms sautéed with
garlic and parsley, 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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Le Homard

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

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### **Le Boeuf**

Seared Australian grass-fed beef tenderloin,  
grilled sucrine lettuce, carrot purée and  
Cambodian green peppercorn sauce

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Les Fromages

Selection of French cheese served with condiments

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### **L'Opera**

Opera cake layered with coffee butter cream,  
chocolate ganache, chocolate sponge  
and coffee ice cream

*\$168.00++per person*

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