Fleur De Sel Set Dinner

Les Canapés

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Le Boeuf
Australian grass-fed beef tenderloin tartar seasoned
with herbs and condiments

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Le Homard
Boston lobster bisque, lobster tartare with chives,
garlic croutons and Avruga caviar

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Le Saint Pierre
Poached Brittany john dory, bi-color zucchini,
dried tomatoes, Kalamata olives
and beurre blanc sauce

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Le Porc
3-Hour slow cooked and roasted acorn-fed
Iberico pork tenderloin, ratatouille
and seed mustard sauce

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La Pomme
Granny Smith apple compote with mascarpone
cream, crumble and basil lemon sorbet

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Petit Fours

$148.00++ per person

additional $98.00++ per person for wine pairing

Degustation Set Dinner

Les Canapés

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Le Crabe
Atlantic crab seasoned with tartar sauce,
avocado purée, espelette croutons, herbs salad
and balsamic sorbet

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Le Foie gras de Canard
Home made duck liver terrine, shine muscat,
thyme sable biscuit and toast

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Les Oursin
Uni chawanmushi topped with fresh
Bafun uni, fennel cream and
sturgeon amur caviar

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La Saint-Jacques
Seared Hokkaido scallop, watercress purée,
saffron broth with poached daikon

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Le Homard
Poached Canadian lobster tail, eggplant caviar,
baby spinach purée and bisque jus

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Le Wagyu
2-Hour slow cooked and roasted Miyazaki Wagyu
beef tenderloin A4, butternut squash purée,
red skin potatoes, caramelized onion
and red wine sauce

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Le Baba
Rum soaked baba glazed in passionfruit juice
and Tahitian vanilla whipped
cream

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Petit Fours

$198.00++ per person

additional $148.00++ per person for wine pairing