

SUBJECT TO CHANGE.



# Mother's Day Chef's Tasting Menu

## Amuse Bouche

Chilled Oysters, Ramp, Pink Peppercorn Mignonette  
Gougeres, Goat Cheese, White Gazpacho



## Kamachi Crudo

Ponzu, Sorrel, Avocado Wasabi Puree, Crispy Rice



## Seared Maine Sea Scallops

Sweet Corn, Truffle, Quail Egg

Add ½ oz Royal Ossetra Caviar ~ \$75



## Crispy Pork Belly

Daikon, Dashi, Pea Puree, Puffed Quinoa



## Five Spiced Duck

Foie Gras Dumplings, Duck Consommé, Baby Turnips, Wilted Turnip Greens



## Spring Lamb

Berberé Spice Eggplant Puree, Sundried Tomato Pesto, Baby Zucchini



## Pre-Dessert

White Wine Gel, Citrus Sorbet



## Choice of Dessert

### Panna Cotta

Sour Cream Panna Cotta, Granny Smith Apple, Cashew, Espelette Tuile, Lime Sorbet

### Rooibos

Rooibos Chocolate Cremúx, Fennel Biscotti, Sour Cherry, Cocoa Nib Gelato

### Tart

Treacle Tart, Vanilla Custard, Candied Oat, Bosc Compote, Pear Sorbet

Chef's Tasting Menu 155 per person - Service Non Compris - Wine Pairing 115 Per Person

Chef Richard Wright | Pastry Chef Amber Clem | Sommelier Christian Borel

\*Consumption of raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.