

Maison.

BY PATRICE

Canapés

PARMESAN CHEESE MARSHMALLOW

BONITO RILLETTE, TOASTED SOURDOUGH

1st Course

OCEAN TROUT PASTRAMI, NEW SEASON ASPARAGUS SALAD, FRESH HERBS CRÈME FRAICHE

2nd Course

HOUSE MADE PUMPKIN GNOCCHI, ROASTED WALNUTS, BROAD BEANS, BEURRE NOISETTE & SAGE

3rd Course

DRY AGE PORK BELLY, CHARRED SUGAR CABBAGE, PICKLED MUSTARD SEEDS MIX GREEN SALAD, TARRAGON DRESSING

4th Course

ARMAGNAC & STAR ANISE INFUSED CRÈME CARAMEL, BLOOD ORANGE SEGMENTS

\$150PP

SAMPLE MENU

MENUS ARE ALWAYS DESIGNED WITH THE SEASON,
SMALL CHANGES MAY OCCUR.