



THREE-COURSE | \$60 PER PERSON

Appetizers

SALADE CÉSAR

romaine lettuce, roasted chicken, anchovy dressing, malt bread tuile

PÂTÉ EN CROÛTE BASQUE

pork and chicken terrine in pastry crust, bell peppers, sundried tomatoes, mustard condiment, tender greens

VELOUTÉ DE MAÏS

chilled corn soup, cilantro and feta cheese royale, blue corn tuile, chili oil

Main Courses

DAURADE MÉDITERRANÉENNE

zucchini duo, green chickpea, ricotta gnocchi, basil pistou, vadouvan curry emulsion

SAUCISSE VOLAILLE PROVENÇALE

chicken and pork sausage with kalamata olives and provençal herbs, mashed potatoes, green peppercorn sauce

RISOTTO AU SAFRAN

Saffron risotto, tomato vièrge, black pepper stracciatella, blood orange squid ink vinaigrette
(Add seafood fricassée +\$18)

Desserts

Île Flottante

raspberry compote, vanilla crème anglaise

CHOCOLATE TART

dark chocolate, pink peppercorn whipped ganache