

OYSTER

AUSTRALIA

	6	9	12
SMOKY BAY, EYRE PENINSULA 32° 19' S 133° 46' E	\$198	\$288	\$378

FRANCE

GILLARDEAU, CHARENTE - MARITIME 46° 10' N 1° 9' W	\$328	\$488	\$648
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FINES DE CLAIRE, MARENNES D'OLERON 45° 47' N 1° 10' W	\$338	\$498	\$658
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TARBOURIECH, LANGUEDOC-ROUSSILLON 43° 23' N 3° 36' E	\$388	\$568	\$768
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SCOTLAND

CUMBRAE 56° 31' N 19° 5' E	\$338	\$498	\$658
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IRELAND

GALWAY BAY, COUNTY GALWAY 53° 16' N 9° 31' W	\$248	\$348	\$458
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ENGLAND

WHITSTABLE BAY, KENT 51° 40' N 2° 18' E	\$258	\$378	\$498
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U.S.

KUMAMOTO, HUMBOLDT BAY 40° 49' N 124° 7' W	\$258	\$378	\$498
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BLUE POINT, 40° 42' N 74° 0' W	\$258	\$378	\$498
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CANADA

FANNY BAY, BRITISH COLUMBIA 49° 29' N 124° 48' W	\$198	\$288	\$378
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COLD

ASPARAGUS

white, french, duck egg, smoked salt, hazelnut, ham

\$308

SEA

kindai, hamachi, oyster, scallop, caviar, cucumber, apple

\$368

GARDEN

organic, leaves, vegetable, cress, soil, earl grey

\$178

SOUP

LOBSTER

bisque, cognac, cream

\$188

TOMATO

organic, heirloom, cucumber, basil, tea bag

\$168

HOT

FOIE GRAS

french, rhubarb, px, jus

\$338

SCALLOP

french, diver caught, stones, lemon, sea grass, dashi

\$368

CAULIFLOWER CHEESE

u.s., organic, chef's garden, cheese, bechamel, truffle

\$228

DUCK EGG

organic, welsh, herbs, croutons, flowers, caviar

\$498

MEAT

SPRING LAMB

welsh, rhug estate, organic, peas, mint, fresh cut grass

\$508

BEEF "CALOTTE"

u.s., snake river farm, potato mille feuille, organic carrots, watercress, heirloom tomatoes, manni oil jus

\$648

SIRLOIN

welsh, rhug estate, organic, cedar wood, sweet corn, foil baked potato, pepper jus

\$558

CHICKEN

welsh, rhug estate, organic, feet, grapes, morel, tomato, natural jus

\$478

ROAST BEEF

u.s., grass fed, yorkshire, gravy

\$528

FISH

LOBSTER

brittany, caviar, spring vegetables, lily, herbs, consomme

\$668

DOVER SOLE

french, grilled / meuniere, spinach, potato

Market Price

SEABASS

french, line caught, salt baked, artichoke, pepper, lemon, saffron risotto

\$648

TURBOT

atlantic, line caught, spinach, olive, linguine, lemon

\$588

DESSERT

LIGHT BULB

coconut, pineapple, glass

BANANA SPLIT

vanilla, strawberry, chocolate, whipped, almond, cherry

OREO

crumble, vanilla, espuma

FRUIT

texture, seasonal, sorbet, mint

BREAD AND BUTTER

brioche, raisin, apricot, vanilla

\$178

SOUFFLE

chocolate / grand marnier / raspberry

\$208

Please allow 20 minutes for preparation