



# Chef's Tasting Menu

*Lobster Bisque*  
*Pernod, Celery Root Croutons*



*Foie Gras Tournon*  
*Rhubarb Fennel Compote, Brioche*



*Lamb Tartare*  
*Ginger, Preserved Lemon, Pickels, Pistachio Toast*



*Bourride*  
*Provencale Stew of Shrimp and Halibut*



*Duo of Beef*  
*Drover Hill Farm Grass Fed Beef, Sliced Delmonico*  
*Braised Shoulder, Potato Leek Gratin,*  
*Bordelaise Sauce*



*Local Artisanal Cheese,*  
*Raw Honey, Jam*



*Hot Souffle du Jour*



*Mignardises and Espresso*

**\$ 86 p.p.**

*Please order for the entire table*  
*Wine Pairing, five glasses \$ 36*