



*Pan seared foie gras with a rosemary apricot glaze*



*Choice Of*

*Hearts of romaine Caesar salad, Parmesan tweel, fried anchovies,  
fresh shaved Manchego cheese and house-made Caesar dressing*

*Smoked tomato and lobster bisque with house-made crème fraiche and lobster claw*



*Choice Of*

*Herb marinated blue crab fingers, hearts of palm, baby artichokes,  
yellow teardrop tomatoes and baby arugula*

*Grilled quail with pomegranate molasses, pine nut purée and burnt orange frisée*



*Choice Of*

*Kobe beef sirloin with chanterelle mushroom ragout and roasted fingerling potatoes*

*Pan seared sea bream with braised fennel and greens with saffron citrus vinaigrette*

*Butter poached lobster with carrot emulsion and parsnip cakes*



*Choice Of*

*Passion fruit chocolate cake with white chocolate fondue (for two)*

*Warm fruit crepes with Chambord sauce*

*Grand Marnier crème brûlée with fresh berries compote*

**BUBBLY TOAST INCLUDED**