

CHEF'S TABLE SIGNATURE MENU

CANAPÉS AND CHAMPAGNE

PERSEUS CAVIAR SELECTION

Superior Oscietra, Amur Beluga, Baerii
Chive blinis, Mini Rösti, Smoked Celeriac Tart, Beef Tartare Gratin
Pickles, Soft Herbs, Crème Fraiche, Quail Eggs

1st COURSE

SEARED HOKKAIDO SCALLOPS

Asparagus, Broad Beans, Morel Mushrooms, Red Wine Reduction
or

HAND SLICED JAMON IBERICO

Pedro Ximinej Plums, Green Apple, Frisée, Walnuts

2nd COURSE

GRILLED FOIE GRAS

Butter Noisette, Citrus & Capers
or

BRITTANY BLUE LOBSTER

½ tail "Thermidor" Champagne & Gruyère

SOUP

CHARRED LEEK & ASARI CLAM CHOWDER

Pan Seared King Crab Leg & Black Winter Truffle

4th COURSE

(All presented and carved tableside)

CHARCOAL GRILLED WHOLE TURBOT

Smoky Pil Pil Sauce, Spinach Sautéed with Almonds

5th COURSE

TAKEDA 10 TOMAHAWK

Truffle Jus, Beetroot Butter, Bearnaise
Tamari Roasted Kipfler Potatoes, Celeriac Pastrami, Grilled Baby Gem

DESSERT

PECAN PIE

Bourbon Caramel Bananas, Tonka Bean Ice Cream

PETIT FOURS

Truffles
Madeleines
Charcoal Marshmallows