

CHEF'S TASTING MENU

LOBSTER ROLL

with yellow tomatoes, arugula, pistachio-lemon yogurt and ginger ale granite

SAUTEED SKATE AND LANGOUSTINE

with chorizo, napa sour kraut, potato aioli sauce and broccoli puree

FOIE GRAS GANACHE

with duck pastrami, pickled melon, mint-yogurt sorbet and black pepper gastrix

SPICE RUBBED VENISON LOIN

with fennel, caramelized ginger, star anis broth and apple celery root puree

PIERRE ROBERT

with roasted pear, bacon caramel and French toast

APPLE SORBET

with fennel cream, white chocolate and basil jelly

CHOCOLATE TART

with spiced tangerine creamsicle and dried fruit compote

AVAILABLE PER TABLE 100.00 PP

BEVERAGE ACCOMPANIMENT 50.00 PP

SERVED UNTIL 10:00 P.M.



ALSO AVAILABLE

AQUAVIT BITE MENU AND VEGETARIAN BITE MENU

A MULTI COURSE TASTING MENU 125.00 PP

BEVERAGE ACCOMPANIMENT 75.00 PP

SERVED UNTIL 9:30 P.M.



VEGETARIAN TASTING MENU

ROMAINE AND ARUGULA SALAD

with beets, kumquats, sheep's milk cheese and apples

GRILLED ASPARAGUS

with porcini mushroom ketchup and broccoli puree

MUSHROOM GANACHE

with pickled melon and mint yogurt sorbet

BLACK BARLEY RISOTTO

with black truffles, chanterelles, coffee foam and warm tomato salad

PIERRE ROBERT

with roasted pear, caramel and French toast

APPLE SORBET

with fennel cream, white chocolate and basil jelly

CHOCOLATE TART

with spiced tangerine creamsicle and dried fruit compote

AVAILABLE PER TABLE 90.00 PP

BEVERAGE ACCOMPANIMENT 50.00 PP

SERVED UNTIL 10:00 P.M.