



Stoicheion Four

MENU

SPRING

HORS D'OEUVRE

*Caramelized Foie Gras, vinegar
glazed leeks, crisp puff pastry,
White Bordeaux*

FISH

*Orange glazed Basa Tacos with
Avocado Mousse
Dry Rhine*

REMOVES

*Minted Green Pea Timbales
Creamed Carrots
Red Burgundy*

ROAST

*Pork Confit with Cotton Candy
and Saffron
Red Burgundy*

SWEETS

*Apple Crumble, Yogurt gel,
Ginger
Muscatel*

SOUP

*Clam chowder sphere, crispy
bacon, samphire, parsley oil
Madeira*

ENTRÉES

*Peruvian Inspired Filet Mignon
served smoked in a globe
Red Bordeaux*

SORBET

*Chocolate sponge cake, raspberry
sorbet, raspberry jelly, cherry
gelatin, strawberries*

COLD DISH

*Pâté de Foie Gras
with beef marrow foam
Sauterne*

DESSERT

*Pear, Brie Tarte
Champagne*