



DINNER

APPETIZERS

Truffled Foie Gras Torchon

(Fig compote, brioche crisps) - \$325

Scallop Ceviche

(Yuzu pearls, edible gold leaf) - \$280

MAINS

Duck à l'Ombre

(Confit leg, blood orange gastrique - \$850

Filet Mignon Rossini

(Seared foie gras, black truffle jus) - \$620

OCEANIC REVERIE

Lobster Thermidor en Croûte

Baked in puff pastry, brandy cream
reduction - \$94

Scallop Symphony

Seared diver scallops, saffron foam,
caviar beurre blanc - \$68

Abyssal Pearl

Black cod poached in squid ink broth,
sea urchin emulsion - \$78

