

AUGUST 2022

HORS D'ŒUVRES & CAVIAR

yellow and red bell pepper

shaved wagyu taco, finger lime, scallion, calabrian chili

slow roasted tomato in pastry, parmesan

chilled oyster, kiwi granite, citrus oil

chive madeleine, smoked trout roe, onion

golden osetra caviar tart, tarragon, absinthe

MELON

watermelon, carabinero prawn, fennel ponzu, cilantro

melon, jamon iberico de bellota, basil

charred melon, cucumber, mint, daikon, radish

CORN

sweet corn pudding, glazed chicken wing, summer truffle, cherry

sweet corn 'chowder', larded diver scallop

fresh corn agnolotti, foie gras, espresso

SUMMER SQUASH

charcoal grilled summer squash 'tournedos', lobster tail, bordelaise

zucchini 'fritters'

DESSERT

white wine granite, green grapes

plum, roasted and chilled, vanilla

'neopolitan'

caramelized white chocolate molten cake, raspberry, peach

assorted mignardise