

JULY 2022

*HORS D'ŒUVRES & CAVIAR*

cucumber and sweet corn

ricotta stuffed squash blossoms

miyazaki A5 wagyu, grilled tableside

golden osetra caviar, maple soaked brioche

layers of trout roe, king salmon, cucumber

*'RAW BAR'*

oysters, lobster, fluke ceviche, shrimp, scallop

*JARDINIÈRE OF NIGHTSHADES*

highlighting the seasons best variety of tomato, eggplant, and potato

*PORK*

frenched spare rib & tenderloin

crispy roast of pork belly

'tete de cochon'

baked ham hock and summer beans

*DESSERT*

stone fruit consomme

white wine granita, rose

caramelized white chocolate molten cake, peach

assorted mignardise

DIXBORO HOUSE