

KNIFE PLEAT



Friday October 9th 2020

MENU

CHILLED SHELLFISH SALAD
manila clams, cuttlefish, prawns, Monterey calamari,
carabinero jus

AGNOLOTTI TRIO
butternut squash, parsnip and celeriac
arugula, pomegranate, sunchoke emulsion

WILD HALIBUT
swiss chard, fingerling potato,
mushrooms, caviar, chive

CRESCENT FARM DUCK
breast and leg confit, turnip, shiso leaf
cranberries, sauce orange "gastrique"

BRIE DE MEAUX "NAPOLEON"
frisée, purple arugula, truffle vinaigrette
toasted spelt sourdough

APPLE
tatin, green apple gelee, vanilla chantilly
earl grey crumble, granny smith sorbet

BOURGUNDY WINE PAIRING

CHABLIS PREMIER CRU
Domaine Fevre 2018 "Fourchaume"
[Chardonnay]

PULIGNY-MONTRACHET
Paul Pernot 2018
[Chardonnay]

SAINT-AUBIN PREMIER CRU
Bacheys-Legros 2014 "Derrière Chez Edouard"
[Chardonnay]

POMMARD PREMIER CRU
Domaine Glantenay 2017 "Le Rugiens-Haut"
[Pinot Noir]

AUXEY-DURESSES PREMIER CRU
Philippe Bouzereau 2015
[Pinot Noir]

CREMANT DE BOURGOGNE
Albert Bichot, Brut Réserve NV
[Chardonnay, Pinot Noir]

SUPPLEMENT

WHITE ALBA TRUFFLE
3 grams \$45
\$15 per additional gram

menu \$175
optional wine pairing \$90
23% service added to all checks