



SIX COURSE SMALL PLATE TASTING
BY EXECUTIVE CHEF DONNELLA PEARSON

AMUSE BOUCHE

SPICY SALMON CRISPY RICE
SMOKED SALMON, CRISPY BLACK RICE, SIRACHA AIOLI

APPETIZER

WARM GOAT SALAD CROQUETTE
GOAT CHEESE CROQUETTES, ROMAINE,
PARMESAN CRISP, CAESAR HERB DRESSING
OR
VEGAN TARTAR
ROASTED VEGETABLES,
YELLOW PEPPER PUREE, HERB OIL

TROU NORMAND

WATERMELON ROSE WATER GRANITA
WATERMELON, LIME, ROSE WATER

ENTREE

LOBSTER BUCATINI
LOBSTER, HERB RICOTTA, CURED EGG,
CHERVIL BUTTER, TRUFFLE CAVIAR

DESSERT

BLUEBERRY BUTTERFLY PEA PANNA COTTA
BUTTERFLY PEA, BLUEBERRY, YUZU