



5 COURSE SET DINNER

| \$120++ PER PAX |

ADD \$48++ FOR 5-COURSE WINE PAIRING

FIRST COURSE

CHOICE OF

MARINATED SALMON WITH GARDEN HERBS

Orange Confit | Salmon Roe | Melba Toast

or

CLASSIC BEEF TARTARE

Capers | Cornichon | Onions | Organic Egg Yolk | Mustard

SECOND COURSE

SEARED HOKKAIDO SEA SCALLOP WITH SEA URCHIN BUTTER MONTÉ

Celeriac Purée | Edamame Beans

THIRD COURSE

CREAMY WILD FOREST MUSHROOM VELOUTÉ

Foie Gras Morceaux

FOURTH COURSE

CHOICE OF

MUSTARD GRILLED COQUELET "MIREPOIX JUS"

Grilled Parsley Tomato | Shoestring Fries

or

ROASTED PACIFIC SEA BASS WITH PROSCIUTTO HAM

Lentils With Garden Herbs | Curry Oil

or

ROAST ANGUS BEEF TENDERLOIN WITH RED BELL PEPPER MAITRE'D BUTTER

Grilled Parsley Tomato | Shoestring Fries

FIFTH COURSE

TRADITIONAL FLOATING ISLAND

New Caledonia Vanilla Sauce

merrill

