

*Cru*

UNCORKED

## ***appetizers***

### **LOBSTER - CRAB SALAD**

*mustard crème fraiche, blood orange gelee, tarragon, citrus red pepper emulsion, micro celery*

18

### **SALMON RILLETTE**

*encased with smoked salmon, avocado, horseradish glazed beet, pumpernickel croute*

14

### **DUCK CONFIT TERRINE**

*green peppercorn sauce, parsnip silk, pickled kumquats*

14

### **ARUGALA KALE SALAD**

*pears, toasted hazelnuts, pomegranate seeds, blue cheese, banyuls vinaigrette*

14

## ***entrées***

### **BRAISED SHORT RIBS**

*celery root potato puree, root vegetables, red wine sauce*

50

### **SEA SCALLOPS**

*cauliflower puree, orange supremes, capers, beurre noisette*

42

### **COQ AU VIN**

*traditional style red wine braised chicken leg and slow cooked breast, bacon lardoons, mushrooms, root vegetable, mustard rosemary spaetzle*

42



## ***desserts***

### **OPERA TORTE**

*espresso syrup soaked almond cake, coffee butter cream, chocolate ganache, amarena cherries, coffee ice cream*

15

### **CHOCOLATE STONE**

*dark chocolate mousse with a chocolate caramel center cocoa nib tuile, crème fraiche ice cream*

12

### **SORBETS**

10