



Lunch Prix-Fixe Menu

\$75 per person

FIRST COURSE

FRENCH ONION SOUP

Crostini / Gruyere

PICKLED BEET SALAD

Goat Cheese Mousse / Walnuts

MAIN COURSE

CRAB RAVIOLI

Wild Ramps / Roasted Pepper

PAN SEARED CHILEAN SEA BASS

Sautéed Spinach / King Trumpet Mushroom / Osetra Caviar Beurre Blanc

DUCK CONFIT

Sauteed Swiss Chard / Butternut Squash Purée / Orange Duck Jus

FILET MIGNON & EGG

Crispy Potatoes / Spinach / Hollandaise

DESSERT

STRAWBERRY MOUSSE

Rhubarb Compote

TAHITIAN VANILLA CRÉME BRULÉE

Vanilla Custard