



WELCOME CHAÎNE DES ROTISSEURS

Reception

Tuna Tartare

Spinach Cornet, Vietnamese Chili, Salsa Verde, Sesame

Duck Confit

Tartelette Mascarpone Cheese
Mushrooms & Candied Kumquat

Chicken Skin Waffle

Confit Chicken Thigh, Perfect Egg Yolk

Paired with: Amelia Brut Rose Cremant de Bordeaux

Course One

The Garden

Asparagus Panna Cotta, Black Garlic Soil, Root Vegetables
Blossoms & Herbs

*Paired: Domaine Des Quatre Routes Muscadet Sevre et
Maine, Sur Lie*

Course Two

Tobacco Smoked Prawn

Corn Fritter, Chufa Nut & Egg Foam, Sweet Grass Oil

Paired: Nicolas Potel Macon Villages Chardonnay

Course Three

Chicken Wrapped Sturgeon

Ragout of Escargot, Baby Turnips Cooked in Duck Fat
White Alba Truffle

Paired: Bouchard Pere & Fils Bourgogne Pinot Noir

Course Four

A5 Miyazaki Wagyu

Strip Loin, Black Garlic, Shaved Matsutake Mushroom
Shoyu Caramel

Paired: Chateau de la Coste Margaux

Course Five

Lemon Butter Cake

Raspberry Creme Brulee Dome, Coconut & Lemongrass
Gelato, Lemon Balm & Hazelnut Crumble

Paired: House Made Limoncello-tini

EXECUTIVE CHEF CORD CHATHAM