

CLASSIC BISTRO SERIES – THE JOURNEY OF FRANCE
CHAPTER 2: BRITTANY – SEASONS OF THE SEA

HORS D'OEUVRES

Cold Smoked Halibut
apple fennel slaw, dill oil
\$148

Atlantic Fish & Potato Beignet
sauce gribiche, herb salad
\$158

Mussel, Leek & Cider Soup
chive crème fraîche, croutons
\$108

PLATS PRINCIPAUX

Roasted Cod Fillet
quinoa crust, green peas, beurre blanc sauce
\$368

Baby Turbot Meunière
five-herb butter potted shrimps, sautéed spinach, ratte potatoes
\$328

Gratinated Lobster & Crab Buckwheat Crêpe
garden vegetables
\$408

LES DESSERT

Caramelized Apple Sablé Breton
almond cream, vanilla ice cream
\$98

RECOMMANDATION DU MOMENT

	Glass	Bottle
Pouilly Fuissé, Maison Joseph Drouhin Burgundy, France, 2023	\$125	\$545
Puligny-Montrachet, Maison Joseph Drouhin Burgundy, France, 2023	\$220	\$990

If you have any food allergies, please inform our staff.