

# MONTHLY TASTING MENU

On every third Tuesday of the month, we offer a 5 course single-ingredient focused tasting menu.

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## Game & Fowl

Wednesday, 13th of December, 2017

### **Salad Lyonnaise**

rainbow swiss chard, poached egg, duck prosciutto

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### **Smoked Foie Gras + Rabbit Terrine**

black plums, hazelnut, pickled pumpkin

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### **Venison + Wild Boar Pithivier**

chicken-of-the-woods mushroom, Armagnac prune, sauce Chasseur

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### **Roasted + Confit Squab**

Savoy cabbage, salsify, sauce Albuféra

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### **Pavlova**

honeycrisp apple, chamomile pastry cream, pistachio