

YOUR UNIQUE CULINARY EXPERIENCES

INNOVATIVE • MEMORABLE • CASUAL • PROVOCATIVE

MENU

AUTHENTIQUE



CULINARY
MOMENTS



PERFECT TO END THE YEAR ON A CULINARY HIGH
PREMIUM INGREDIENTS WELL COOKED

6 COURSE

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CORVINA & TSARSKAYA OYSTERS
PERUVIAN SEA BASS CEVICHE / GRANITA OF OYSTER DASHI
MILD GREEN CHILI GEL / LIME

N

CONFIT DUCK - 5 BITES - 5 TEXTURES - 5 FLAVORS
RAVIOLI / CONFIT LEGS / KUMQUAT / POMEGRANATE
RAS EL - HANOUT / FRESH ZATAR

E

AUSTRALIAN WAGYU BEEF & FOIE
TENDERLOIN / FOIE GRAS / ROASTED YUKON GOLD POTATO FOAM /
CHARRED & CONFIT SHALLOTS / TRUFFLE JUS

OR

BLACK COD & OSCIETRA CAVIAR
BUTTER POACHED / COMPRESSED CUCUMBER / BUCKWHEAT / BLACK
LEMON BUTTER

M

CAREFULLY SELECTED CHEESE SPECIALITIES
FROM THE COOLENEY FARM IRELAND
SEASONAL FRUIT CHUTNEYS & CONDIMENTS / WALNUT BREAD

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ALL ABOUT CHOCOLATE
SOFT MANJARI CHOCOLATE CREAM BRULEÉ / IVORY
CHOCOLATE SORBET & TRUFFLE / DARK CHOCOLATE
MARSHMALLOW & JACK DANIELS / SPICED CHOCOLATE SOIL

H

T

(V) VEGETARIAN (VN) VEGAN (S) CONTAINS SHELLFISH (N) CONTAINS NUTS (D) CONTAINS DAIRY (G) CONTAINS GLUTEN
IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING.