

SUMMER SPECIAL

ONLY AVAILABLE IN THE BAR & CLUB ROOM

THREE COURSES \$59

APPETIZER

CORN CHOWDER

PEPITA SEEDS, BACON LARDONS, CHILI OIL,
CORN SHOOTS

CRISPY FRIED SQUASH BLOSSOMS

RATATOUILLE, RICOTTA, SUMMER ZUCCHINI "SPAGHETTI,"
PARMESAN, YELLOW TOMATO VINAIGRETTE

TUNA TARTAR & ZUCCHINI CARPACCIO

AVOCADO, CUCUMBER EMULSION

CAVATELLI RATATOUILLE

PARMESAN MOUSSE, BALSAMIC GLAZE, PETITE BASIL

ENTRÉE

ENGLISH PEA, MASCARPONE & PARMESAN RAVIOLINI

SUMMER VEGETABLE MÉLANGE, CORN EMULSION

ROASTED SWORDFISH

SUMMER BEANS, CORN, ZUCCHINI BLOSSOMS,
ROYAL TRUMPET MUSHROOMS, CORN-SWORDFISH FUMET

HERB-ROASTED DUCK BREAST

WARM SUMMER POTATO "SALAD", CHARRED ZUCCHINI,
SHIITAKE MUSHROOMS, CAULIFLOWER PUREE,
MUSHROOM-FOIE GRAS EMULSION

SAUTÉED CAULILINI & FREGULA SALAD

ROASTED FENNEL, PRESERVED LEMONS, SUNFLOWER SEEDS,
OLIVE TAPENADE, BASIL, SMOKED PAPRIKA BEURRE BLANC,
FENNEL EMULSION

DESSERT

SUGAR CANE & RUM

CHOCOLATE SPICE CAKE, RUM CRÉMEUX, APRICOT COMPOTE,
SUNFLOWER BUTTER ICE CREAM

TEA IN THE SEA

"TEA CAKE" EARL GREY BUTTERCREAM, GRAPEFRUIT GANACHE,
BERGAMOT CAKE, BLACKBERRY GEL

VINE & FIG TREE

FIG CHEESECAKE, CARDAMOM CRUST,
BURNT HONEY GOAT CHEESE SAUCE