

Christmas menu

Tuesday, December 24th 2019

Goose foie gras terrine, marbled dried figs -
jely of Sauternes wine, quince paste, puntarella.
Steamed duck foie gras, braised white turnip.
Preserved goose filet, pumpkin with passion fruit.

Scallop with Tahiti vanilla –
Parsnip puree, veil of cuttlefish, green apple and avocado.

Pan sautéed langoustines *Terre de Sienne* –
Agrid potatoes Darphin, pink Roscoff onions marmalade with cider.

Medallion of venison and juniper berry, slow stewed chicory, radicchio preserved lemon.
Hot terrine of game, Red sauce –
Sauerkraut TT.

Christmas log cake 2019
Pierre Gagnaire Desserts.



Esprit