

# Christmas menu

## Tuesday, December 24<sup>th</sup> 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.

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