



March Tasting Menu

Amuse bouche

Parmesan Royale
Pine Nut, Roquette & Pear

Sea Trout
Mussels, Leeks, & Sea Vegetables

Beef
Ox Cheek & Sirloin, Morels, Truffle

Rhubarb
Apple, Vanilla custard

Dark Valrhona Chocolate
Cashew nut, Exotic Fruits