

Valentine's Day 2018
4 course vegetarian degustation

Danny's Artisanal Bread

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Asparagus

warm cured asparagus, confit egg yolk, buffalo yogurt, black truffle [gf]
2014 chateau pey-bonhomme-les-tours, le blanc, semillon, sauvignon blanc,
bordeaux, france

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Beetroot Carpaccio

beetroot carpaccio, shaved fennel, watercress, walnut [gf] [df]
2014 guffens 'parquoi pas', rose, provence, france

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Sorbet

elderflower sorbet, champagne [gf] [df]

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Gnocchi

parisian gnocchi, preserved lime, tomato, basil, roquefort
2014 lavau, grenache et al, cotes du rhone, france

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Nougat Glace

pistachio & rose nougat glace, warm chocolate mousse, orange peel [gf]
les fleurs, gin, elderflower, violette, rose, lime, sparkling