

HORS d'HOEUVRES



PAN-SEARED DAY-BOAT SCALLOP

- *chive whipped potatoes, aged balsamic reduction* •

GRILLED ATLANTIC SHRIMP

- *Saffron aioli* •

VICHYSOISE

- *Leeks, potato, crème fraiche & winter truffles* •

ARTISANAL SMOKED SALMON

- *crème fraiche, Sturgeon Caviar on toasted baguette* •

FRESH RICOTTA CROSTINI

- *Basil, roasted cherry tomatoes* •

BRAISED BLACK ANGUS SHORT-RIB

- *celery root purée, white truffle oil* •

Executive Chef: Philippe Roussel

