

4-COURSE GOURMET MENU

AMUSE BOUCHES

Chive & Garlic Tomato Bomb • Plantain & Comté Accra • Zesty Red Bell Pepper Fish Rilette

STARTERS TRILOGY

ELDERFLOWER CUCUMBER TZATSIKI

Tomato Tartare on a refreshing bed of Cucumber, Tzatsiki Mousse, Granny Smith Apple

BUTTERNUT SQUASH ON PANNA COTTA

Butternut Squash Gazpacho, sage infused Panna Cotta, roasted Butternut Seeds, Duck Breast

TUNA GRAVLAX

Cured Tuna marinated in olive oil, peppercorns and dill

ENTREES

a choice of

HALF GRILLED LOBSTER

Grilled Lobster cooked with fresh herb butter, Creole sauce, Sweet Potato and Onion Gratin

FISH AÏOLI

Local Fish Filet cooked with fresh herb butter, Zucchini, Carrot, Cauliflower, Potato, Aioli

BBQ BOURGUIGNON

Ribeye steak, Red Wine Sauce, Gratin Dauphinois

LION'S MANE BOURGUIGNON

(VEGETARIAN TWIST ON A FRENCH CLASSIC)

Locally sourced Lion's Mane Mushrooms, Red Wine Sauce with carrots, mushrooms and onions, Gratin Dauphinois

DESSERTS

a choice of

CHOCOLATE MOUSSE

Chocolate Mousse topped with vanilla Whipped Cream.

VANILLA PASSION FRUIT TART

Tart combining Vanilla Cream and Exotic Fruits

MENUS

