



LOBSTER MENU

EXCEPTIONAL DINNER

MAY 14



AMUSE-BOUCHE

STARTER

*Cooked lobster tail,
served as a carpaccio with a seasonal vegetable crisp,
wasabi mayonnaise, tangy vinaigrette
and fresh flowers*

MAIN COURSE

*Roasted blue lobster, homemade tortellini,
fricassée of fava beans
and shellfish jus emulsion*

DESSERT

*Citrus tartlets, vanilla diplomate cream,
verbena jelly and ice cream
with Tellicherry pepper*



DINNER ONLY

RESERVATION RECOMMENDED