

'A MIDSUMMER NIGHT'S TASTING MENU'

FIRST

Chilled fennel bisque, olive shortbread, grapefruit
2016 JEAN-LUC COLOMBO, CAPE BLEUE ROSE,
IGP DE MEDITERRANEE, PROVENCE

SECOND

Garbanzo 'pyramid' agnolotti, speck, wild mushrooms, poached egg
2015 HECHT & BANNIER, BLANC, LANGUEDOC

THIRD

Chicken roulade, turnip, charred field carrots, farro, lemon-thyme broth
or

Red snapper, zucchini barigoule, fava, saffron-coconut emulsion
2014 JOSEPH FAIVELEY, BOURGOGNE ROUGE

FOURTH

Chocolate ganache, cassis cremeux, lavender ice cream
2014 CHATEAU BEL AIR, VIEILLES VIGNES,
SAINTE CROIX DU MONT, BORDEAUX

49 per person

75 with wine pairing