

LOBSTER MENU £140 *Limited availability*

Sauternes Jelly / Potato Cream / Zerbinati Melon / Celery / Green Bell Pepper
Melon Sorbet / Poached Lobster with Carcass Jus

TT

Grilled Lobster Tail finished in Brown Butter / Seasonal Mushrooms
Garden Peas with Beaufort / Bouillon perfumed with Nepalese Timut Pepper

TT

Lobster Bisque: Roasted Summer Fruits / Almonds
Black Venere Rice perfumed with Lemon Balm

TT

Diced Lobster / Roasted Anjou Pigeon and Foie Gras / Baby Carrots / Bordelaise Sauce

TT

Pierre Gagnaire's Grand Dessert
Poached Pear / Caramel / Mousse and "Cristal de Vent" Amarelli
Citrus Water with Lemongrass / Sicilian Passion Fruit Sorbet / Orange Foam
Chartreuse Parfait coated in Dulcey / Confit Baby Fennel
Tarte Sauvignon / Muscat Beaugues de Venise Jelly / Golden Raisins / Fresh Grapes
Blackcurrant: Tarte Soufflé / Wurtz; Coulis and Sorbet
Ice Cream: Lanka Chocolate 63% / Pamplona Water / Frozen Gianduja

