

# ***MENU DU JOUR***

## ***COLD BAR***

### ***Russian Ossetra Caviar, 20g***

BLACK RIVER, URUGUAY

*with smoked heirloom potato gaufrettes, sieved egg,  
shallot brunoise, chive & housemade crème fraîche*

*Royale Grade 100 / Imperial Grade 130*

### ***Cocktail de Crevettes***

*fumet-poached Texas prawns & smoked cocktail sauce*

*Half Dozen 18 / Dozen 32*

## ***OYSTERS***

4.5 EACH

*Sweet Island Kiss PEI*

*Lady Chatterly PEI*

*Conway Pearl PEI*

*Chef's Half Dozen 25 / Chef's Dozen 50*

## ***PLATS***

### ***Socca & Chèvre 17***

*chickpea flatbread with marinated chèvre spread,  
Texas citrus, fresh thyme & ras el hanout*

### ***Brandade 17***

*Canadian salt cod & Yukon gold potato dip,  
with thyme, crème fraîche, Parmesan & crostini*

### ***Sunchoke Soup 15***

*sunchoke soup with roasted chestnut mushrooms,  
sunchoke chips, porcini oil & fresh thyme*

### ***Magret de Canard à l'Orange 42***

*wood-grilled duck breast with green peppercorn,  
carrots glacé, hazelnut, orange gastrique*

### ***Lapin à la Moutarde 36***

*a stew of braised rabbit, Parisian carrots,  
Dijon mustard & thyme, with a crostino*

## ***DESSERTS***

*Paris-Brest 16*

*Citrus Chiffon Cake 14*

*Crème Brûlée 12*

*Mousse au Chocolat 12*

## ***VIN***

*Domaine Derain, Mercurey "La Plante Chassey"*

*Pinot Noir - zesty red fruit . powerful & rustic*

135

***justine's***