



**6 COURSE DEGUSTATION MENU \$110
MATCHING WINE \$60**

French onion soup with toasted bread, melted Gruyere cheese

Escargot - snails in garlic butter with fresh parsley

Kingfish niçoise, green beans, tomato, black olives, anchovies, egg

Seared scallops served on a bed of crushed peas and mint,
with shavings of black truffles

Boeuf Bourguignon served with carrot and mushrooms,
potato purée, red wine sauce

Crème Brûlée
