

Ocean

Easter Specials, “Plats du Jour” Sunday, April 1st | 12-5pm

Lobster Raviolo

Cod Mousse, Asparagus Coulis, Spring Onion Confit,
Fried Moroccan Olives

16

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Spring Lamb

Herb Roasted Filet, English Peas, Parmesan Risotto,
Forest Mushroom Fricassée, Perigord Truffle Lamb Jus

34

Atlantic Halibut

Fennel Steamed Fillet, White Port Beurre Blanc, Salmon Caviar,
Braised Butter Lettuce, Parisian Vegetable

40

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Sea Salted Caramel Tart

Ecuadorian Milk Chocolate Ganache, Toasted Cashews,
Passion Fruit Ice Cream, Macerated Pineapple

13