



The kitchen has always been the hearth, the heart, the center of the home  
Where family and friends gather, and dinner guests eventually congregate.  
We entertain from our kitchen and host from our hearts.

## First

### **Salad**

Artisan Greens | Goat Cheese Fritters | Organic Jubilee Tomatoes  
Candied Walnuts | Lavender Balsamic Dressing

## Second

### **Foie Gras**

Seared Foie Gras | Fig & Port Reduction | Brioche Chips | Apple Caviar

## Third

### **Clam & Lobster Chowder**

Double Cream | Chives

## Fourth

### **Lamb**

Confit Okinawa Potatoes | Kalamata Powder | Radish Jam | Merlot Jus

Or

### **Local Grouper**

Yukon Gold Mousseline | Pickled Carrots | Pumpkin Curry Emulsion

Or

### **Lobster**

Butter Poached Maine Lobster  
Roasted Butternut Squash Hash | Drawn Butter | Chardonnay Emulsion

## Fifth

### **Champagne Truffle Gateaux"**

Raspberry Foam | Popping Tuile | Grand Cru Chocolate Sorbet

Full Menu CI\$ 95 Including A Glass Of Champagne