



FLEUR DE LIS

FIRST

JERUSALEM ARTICHOKE BISQUE

WITH CRISP FORAGED MUSHROOM AND HERB OIL

SECOND

CRAB CROSTINI WITH LEMON

JUMBO LUMP CRAB, CAVIAR, BEETROOT THREE WAYS,
BABY BASIL, LEMON EMULSION

THIRD

LAND AND SEA

GRILLED BEEF FILET, GRILLED LOBSTER TAIL, CREAMED SPINACH,
SAUCE CHORON, CHARRED BROCCOLINI, ROASTED TOMATO

DESSERT

CHOCOLATE AND PISTACHIO TART

WITH RASPBERRY EMULSION AND SALTED CARAMEL

CHRISTINA DOLBY, SPA CHEF