

LORD STANLEY

Easter Sunday Supper

Bayonne ham, almond purée & pain de mie toast

Scotch quail egg, paprika and pickles

Unturned Stone 'Firebird' Sauvignon Blanc, Potter Valley, California 2022

in addition . . . Caviar

Tsar Nicoulai Reserve Caviar, served with crispy Yukon gold potato,
crème fraîche and cured egg yolk

Laherte Frères Rosé de Meunier, Extra Brut, Champagne, France NV

supplement +24, with pairing +39

English peas and morel mushrooms served with a spinach velouté

Stagiaire 'Plastic Stars + Paper Moons' Viognier, Santa Cruz Mtns, California 2022

Heirloom hen stuffed with black Périgord truffle, served with

Thumbelina carrots, marble potatoes, fava leaves and madeira jus

Ambyth & Sons Petite Sirah + Zinfandel, Paso Robles, California 2021

Rhubarb and custard tart with elderflower and verjus

Domaine Balivet Sparkling Gamay, Bugey-Cerdon, Savoie, France NV

CHEF DE CUISINE NATHAN MATKOWSKY

20% service charge is added to each check and split amongst the entire team / 5% SF Mandates go towards health care