

LORD STANLEY

Sunday Supper

CHOICE of SNACK

Panisse frites with romesco sauce

OR

Warm gougères with pickled ramps and parmesan

add on . . . Caviar

*Tsar Nicoulai Reserve Caviar, served with crispy Yukon gold potato,
crème fraîche, fava leaf and cured egg yolk
supplement +24, with pairing +39*

CHOICE of STARTER

Crispy Monterey squid, Yukon gold potato and chili crisp

OR

Chicory salad with duck leg confit, pink lady apple, and honey vinaigrette

add on . . . Pasta

*Ricotta gnudi with morel mushrooms, fava beans and Brillat-Savarin cheese
supplement +27, with pairing +39*

CHOICE of MAIN

Alaskan King Salmon with spring onions & peas in aromatic braissage

OR

Grilled heirloom hen with charred cabbage and served in a lemongrass-ginger jus

OR

16 oz. Aged Wagyu 'côte de boeuf' served with red wine jus and pommes frites {+65}

CHOICE of DESSERT

Choco-Noisette - dark chocolate chiboust, hazelnut praline, cocoa nib

OR

Panna Cotta - house yogurt, rhubarb, pistachio & grape leaf oil

MENU 75
WITH PAIRING 120

CHEF DE CUISINE NATHAN MATKOWSKY