

**The Summerhouse Kitchen Table**  
*The chef's selection of the best ingredients, sourced sustainably  
from The Summerhouse Farms served communal style*

**GARDEN DINING**



**SÉLECTION DE VINS**

**Kressmann Sélection Chardonnay**  
*or*  
**Domaine Pierre Ferraud & Fils Cabernet Sauvignon**

**ENTRÉE**

**Huitres Creuses de Bretagne**  
Freshly Shucked Bretagne Oyster | Sturia Carviar

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**Foie Gras Poêle**

Pan-seared Foie Gras | Grape Salsa | Apple Puree | Chicken Jus

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**Crème de Topinambur**

Jerusalem Artichoke | Chestnut | Tarragon Emulsion

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**PLAT PRINCIPAL**

**Morue Noire avec Risotto d'Orge Perlé**

Pan-seared Black Cod | Barley Risotto | Crustacean Herb Foam  
Confit Banana Shallot | Coriander Cress

*or*

**Filet de Angus Vieilli a Sec**

Dry Aged Angus Tenderloin | Marinated Red Chicory  
Seasonal Black Truffle | Morel Poivrade

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**LE DESSERT**

**Millefeuille au Chocolat Blanc**

White Chocolate Millefeuille | Chocolate Soil  
Forest Berries Sorbet | Micro cress

**380++ per couple**  
**Additional Guest 125++**

All prices are subject to 10% service charge & prevailing government taxes.  
Please let us know if you have any dietary restrictions.