

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

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

Vichyssoise
Potato Leek Soup | Chestnut | Tarragon Emulsion

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

LE DESSERT

Terrarium en Chocolat
Smoke Chocolate Parfait | Chocolate Soil | Parsley and
Mint Sponge | Brownie | Gooseberry

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.