



Japanese Aubergine

Pine Nut Miso Praline, Hamachi

Pea

Ricotta, Finger Lime, Blonde Beer Casing

Ballycotton Blue Lobster

Lemon Cream, Confit Tomato

A5 Wagyu “Miyasaki Prefecture “

Wagyu Beef, Barley Koji

Otoro

Tuna Belly, Verjus, Daikon, Trout Roe, Irish Truffle Seaweed

Chawanmushi

Foie Gras, Eel, Wagyu Ham, 46 Months Vacche Rosse Parmesan

Lobster

Stone Crab, Artichokes Barigoule, Makrut Consommé

Cod

Miso Vermouth, Caviar, Rose oil, White Asparagus

Quail

Cooked over Bincho, Endives, Morels, Sancho Jus

Granita

Ginger, Lemon, Lime Zest

Rice and Rhubarb

Rice Gelato, Rhubarb, Berries from our garden

Petits Fours

Chestnut Honey Madeleines

Raspberry and Clove

Do you, Do you, St. Tropez!