

BÂTARD

Menu Degustation
Priced at \$1,150 per person plus 10%

Danish Langoustine in Brick Pocket, Basil

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Cold Angel Hair, Kristal Caviar, Kombu

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Scallop Rouelle, Kristal Caviar, Maine Lobster

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Forest Mushrooms on a Filo Pastry, Eggplant

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Brittany Dover Sole Meunière

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Grilled Wagyu Ribeye M8 from Mayura Station

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Choice of
Apple Tart, Crushed Dragrée,

OR

Selection of Farm Cheeses from Antoine Zaruba, The Cheese House

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Canelé and Tea