

BASTILLE DAY DINNER

Oysters mignonette
Passard egg
Crab, salsify and milk blinis
Crispy pigs ear, turnip and shellfish

NV Domaine J. Laurens, Blanquette de Limoux / Mauzac Chardonnay, Limoux, France

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Sea urchin and winter pea tart
Green garlic and escargot vol-au-vent
Light broth of barrel aged onion and Armagnac
Beetroot aged in beeswax, burnt cream and caviar

2021 Château la Prégénitière, Rosé / Grenache Cinsault Syrah, Provence, France

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Jersey milk butter with sel de guérande and baguette
Jambon persillé and endive
Asparagus and oyster mushrooms with yellow wine sauce

2021 Domaine Laroche, Chablis 'Saint Martin' / Chardonnay, Burgundy, France
2021 Damien Pinon, Vouvray sec 'Tuffo' / Chenin Blanc, Loire Valley, France

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Duck a la presse and fries
Koji bean cassoulet
Winter leaves

2020 Domaine Bouchard, Bourgogne Rouge 'La Vignée Rouge', Burgundy, France
2020 Château Gigognan, Côtes du Rhône Rouge / Grenache Syrah Mourvèdre, Rhône, France

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Sélection de fromages

NV Baumard, Crémant de Loire Rosé 'Carte Corail' / Cabernet Franc, Loire, France

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Kouign-amann, crème fraîche, fermented and stewed apples

2015 Mas Amiel 'Vintage Blanc' / Grenache Gris, Roussillon, France

FRIDAY 14 JULY