

THE PEARL EXPERIENCE

Chefs selection of the best oysters - served 3 ways

2020 Jo Landron Muscadet Sèvre et Maine La Louvetrie

Caviar Sandwich
Brioche, egg yolk, creme fraiche, caviar

Ocean Trout
Smoked trout, kohlrabi, tofu, Mountain marigold

Beef Tartare
Tenderloin, fermented chili, potato galette, black truffle

NV Champagne de Saint Gall (Grower Champagne)

King Crab
Alaskan king crab, jalapeno, finger lime, dashi, oyster cream

2014 Domaine William Fevre AC

Pearl Experience
Smoked Paspaley pearl meat, Rock oyster, old vine Chablis, cauliflower, beurre blanc

Abalone
Black Lip Abalone, shio koji, barley, pork and chicken consomme

2018 Domaine Louis Michel Vaudesir Grand Cru

Chocolate Tart
Bitter chocolate, sunchoke caramel, caviar

2018 Chateau Closiot Barsac Cuvee Bonneau

FOOD TASTING EXPERIENCE - 125PP
MATCHING FRENCH WINES - 95PP

