



bistro & oyster bar
BY CHEF DANIEL BOULUD

Includes a Glass of:

McGuigan Chardonnay 2017, NSW, Australia
or
McGuigan Merlot 2016, South Eastern, Australia
or
Peach Tea

White Asparagus Soup
Potato, Leeks, Fines Herbs



Cavatelli Lamb Ragout
English Peas, Mint

Tasmanian Sea Trout
Lentils Du Puy “à la Lyonnaise”
Asparagus, Watercress

Herb Roasted Chicken Breast
Mixed Grains, Sauce Vierge

Finish Off on a Sweet Note For Only \$10

Molten Chocolate Cake
Sea Salt Caramel, “Hot Chocolate” Ice Cream



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