



## Plat du Jour

25<sup>th</sup> June 2022

### 1st Course

Aiguillette of Kampachi with Aosanori and Kaluga Caviar

### 2nd Course

Kombujime Hokkaido Scallop with Cauliflower Velouté  
and Summer Truffles

### 3rd Course

Broiled Muscovy Duck with Caramelized Peach and Gastrique Sauce

### Mains

Grilled Wagyu with Dauphinoise Potato and Chasseur Sauce

OR

Roasted Atlantic Cod with Glazed Maine Lobster and Red Wine Sauce

### Dessert

Raspberry Bavaois with Milk Ice Cream

OR

Chef Selections of Artisanal le Fromages

Coffee or Tea