



## Chef Don's Lunch Menu

20<sup>th</sup> June - 24<sup>th</sup> June 2022

### 1<sup>st</sup> Course

Vichyssoise with Sea Urchin and Avruga Caviar

### 2<sup>nd</sup> Course

Smoked Unagi with Seaweed Crumble and Nishiki Rice

### Mains

Roasted Angus with Potato Fricassee and Café de Paris Butter

or

Grilled Salmon with Cured Scallops and Syrah Reduction

### Dessert

Almond Tart with Peach and Caramel Sale

or

Chef's Selection of Artisan Les Fromages

Coffee or Tea