

B A R M E N U
Available in the Cheese and Wine Bar

T A S T I N G F L I G H T S

Selection of three 20.

PANNA COTTA DU JOUR

PX SHERRY SORBET Serrano Ham Chips

LAMB A la Basquaise

PAELLA SPRING ROLL

WARM MARCONA ALMONDS AND OLIVES

CHEESE TEMPURA

TAPIOCA CRACKERS Lemon Salt

SEA URCHIN CROQUETTE

MUSHROOM TEMPURA Parsley Pistou

FOIE GRAS EXPLOSION

BRANDADE MILLE-FEUILLE

JAMON IBERICO DE BELLOTA

35.

S M A L L P L A T E S

15. Each

CHESTNUT VELOUTE

PORK BELLY "PRESSE"

PEAR AND ENDIVE SALAD

FOIE GRAS SHABU SHABU (5. suppl.)

WINTER VEGETABLE TEXTURES

TUNA CRU "NAPOLEON"

SHEEP'S MILK RICOTTA GNOCCHI

WILD MUSHROOM RISOTTO

SEA BASS "A LA VERONIQUE" (8. suppl.)

MAINE LOBSTER Fried Vanilla Milk

DIVER SEA SCALLOPS

DAUBE OF BEEF

LAMB DUO Moroccan Flavors and Textures

SELECTIONS FROM OUR DESSERT MENU

12.