

The Lighthouse

RESTAURANT

GOURMET TRIBUTE

Alaskan King Crab with Fermented Kohlrabi (SF, D, A)
Fromage Blanc Sorbet, Avruga Caviar, Vodka Gel and Edamame Panna Cotta
Fresh Sea Urchin



Cognac Flamed Lobster Bisque from the Gueridon (SF, D, A)



Textures of Pertuis Asparagus (P, GF, D, A)
Charred White Asparagus with Parmesan Crust, Joselito Ham
White Wine and Chives Hollandaise, Yuzu Balm with Black Truffle Shavings and Kale Dust



Confit Job Fish (D)
Celeriac Puree, Sun Gold Tomato Fondue, Thai Beurre Blanc
Olive Tuille and Braised Kale

or

Grilled Japanese Wagyu Beef Tenderloin with Mushroom Crust (D)
Pan Fried – Foie with confit onion, Butternut and Ginger Flavor
Pickled Mushroom and Umami Demi-Glace



Dulcey Chocolate Cream
Apricots, Almond Sable, Lemon Thyme, Vanilla and Grand Marnier Ice Cream



Coffee and Mignardises

Gourmet Tribute menu \$ 250 per person

*Above prices are quoted in US Dollars and subject to a 10% Service Charge and 17% GST.
Dish contains A-ALCOHOL, SF-SEAFOOD, G-GLUTEN, N-NUTS, SP-SPICY, D-DAIRY*