

THE SEA ROOMS

A Taste of Kelly's "Fire & Garden"

Surprise Snacks from the Kitchen

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Scallop Ceviche, Cucumber, Buckwheat, Lovage, White Miso

Muscadet Abstraction 2022 (Bin 335)

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Confit Duck Leg Terrine, Foie Gras, Granny Smith Apple, Verjus,
Burnt Onion

Sancerre "Belle Dame" 2022 (Bin 336)

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Barbecued Halibut, White Asparagus, Garden Peas, Pesto, Vin Jaune

Pouilly-Fuisse "Les Crays" 1^{er} Cru (Bin 81)

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Beef Fillet, Celeriac, Broad Bean, Black Garlic, Black Truffle

Monthelie "Sur la Velle" 2020 (Bin 116)

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Rhubarb, Kirsch, Creme Fraiche

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Dark Chocolate, Coconut, Finger Lime

Banyuls "Cirera" 2020 (Bin 387)

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Artisan Cheese Course (€12.00 Supplement)

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Homemade Petit Fours

€78.00

Pair with matching wines €38