



# Lunch Menu

69 per person

## Entree

**Chicken & Duck Liver Parfait**  
*Golden raisins, candied pistachio*

**Fried Zucchini flower**  
*Ricotta, green peas, asparagus*

## Main

**Grilled spatchcock**  
*Ravigote sauce*

**Salmon Ravioli**  
*Lemon butter emulsion*





# *Bottomless Beverages*

**30 per persom**

## **Sparkling**

*Clover Hill Pyrenees MV*

## **Rose**

*2022 L'Arnaude IGP Méditerranée, Provence*

## **White**

*2019 Hunters Dream Estate, Semillon*

## **Red**

*2021 Yves Cuilleron IGP Syrah, North Rhone*

## **Cocktail**

*Lillet Rosé Spritz*

