

HOOGAN ET BEAUFORT

CHARRED FOCACCIA & BUTTER 3

WARM OYSTER, APPLE, CIDER SABAYON (6 FOR 18) OR (12 FOR 35)
AMUSE-BOUCHE OF THE DAY MP

CHICKEN LIVER MOUSSE, RHUBARB, BURNED ONION, COFFEE CRUMBLE 16
BLANC DE GRIS OYSTER MUSHROOM, HORSERADISH, TEMPURA, GORRIA 17
BEEF TATAKI, WHITE BEET, BALSAM FIR, ELDERFLOWER, LICHEN, SEA ASPARAGUS 18
EUROPEAN SEABASS, ORANGE, GRAPEFRUIT, GREEN ONION, ARUGULA 22

CAVATELLI, BRAISED LAMB, LAMB BACON, GORRIA, LOUIS D'OR 15
GARGANELLI, DUCK CONFIT, SAGE, BUTTERNUT SQUASH, RICOTTA SALATA, CRISPY CHICKEN SKIN 16
LINGUINE, SHRIMP, CHORIZO, PARSLEY, BREAD CRUMB 17

VEAL TENDERLOIN, SALSIFY, HAZELNUT, CONCORD GRAPE, MUSTARD, BURNT ONION 30
GRILLED DUCK MAGRET, MAITAKE, BLACK CHERRY, FARRO 31
LOCHETTE FARM'S LAMB, CARROT, BROCCOLI, ALMOND, SEA ASPARAGUS, YUZU 32
GRILLED ICELANDIC COD, CAULIFLOWER, ROMANESCO, LOBSTER BISQUE 32

TO SHARE

DRY-AGED PRINCE EDWARD ISLAND RIBSTEAK, SQUASH, RICOTTA STUFFED CAPPELLETTI, MUSHROOM 110

HEAD CHEF : JÉRÉMIE CONAN

