



## Appetizers

### COMPRESSED SPINY LOBSTER, AVOCADO, PLUM TOMATO.

EC\$ 55 / US\$ 20

RECOMMENDED WINE: - Grüner-Veltliner, WeingutBründlmayer, Kamptal, 2013 EC\$35 (125ml)

### HERITAGE TOMATO SALAD, SMOKED GOATS CHEESE, TAPENADE

EC\$ 45 / US\$ 15

RECOMMENDED WINE: - Château Minuty, Rose et Or, Côtes de Provence, 2017 EC\$33 (125ML)

### BLUE CRAB RAVIOLI, ROCK SAMPHIRE, CREAMED CORN

EC\$ 55 / US\$ 20

RECOMMENDED WINE: - Gavi de Gavi, Tenuta Manenti, Robert Sarotto, 2016 EC\$30 (125ML)

### SALT COD BRANDADE, JAMON IBERICO

EC\$ 45 / US\$ 15

RECOMMENDED WINE: - Pinot Noir, Craggy Range, Marlborough, 2014 EC\$50 (125ML)

### FRESH LINGUINI, SEASONAL MUSHROOMS,

### AGED PARMESAN VELOUTE

EC\$ 45 / US\$ 17

RECOMMENDED WINE: - Pinot Noir, La Crema, Sonoma, 2013 EC\$30 (125ML)

### SEARED SCALLOP, CAULIFLOWER RISOTTO, CHORIZO BROTH

EC\$ 55 / US\$ 20

RECOMMENDED WINE: - Chardonnay, Broken Road, Alexander Valley, Sonoma, 2012 EC\$43 (125ML)

### DUCK CONFIT, FOIE GRAS TORCHON, HARICOT VERT

EC\$ 65 / US\$ 24

RECOMMENDED WINE: - Moulin Touchais Coteaux du Layon, 1971 EC\$55 (125ML)

*All Recommended wines are served as 125ml*

## Mains



**PORK BELLY, WILD GARLIC PUREE, BANANA SHALLOT. YOUNG PEAS**

**EC\$ 105 / US\$ 39**

RECOMMENDED WINE: - Beaune 1er Cru, Pascal Faivre, 2007 EC\$50 (125ML)

**KOBE SHORT RIB, CELERIAC, WALLED GARDEN VEGETABLES\***

**EC\$ 120 / US\$ 44**

RECOMMENDED WINE: - Malbec, Tapiz Black tears, 2011 EC\$50 (125ML)

**BRAISED DORADO, SEAFOOD NAGE**

**EC\$ 110/ US\$ 42**

RECOMMENDED WINE: - Chardonnay Kite Tail Cuvaizon 2014 EC\$45 (125ML)

**ROASTED RED SNAPPER, MACARONI, GRANA PADANO. BACON JUS**

**EC\$ 90/US\$ 34**

RECOMMENDED WINE: - Pouilly Fumé Pascal Jolivet, 2017 EC\$30 (125ML)

**BEEF FILLET, CINNAMON PUMPKIN AGNOLOTTI, PLEUROTUS\***

**EC\$ 135/US\$ 51**

RECOMMENDED WINE: - Merlot, Shannon Vineyards Mount Bullet Elgin Valley, 2010 EC\$50 (125ML)

**GREEN ASPARAGUS, GNOCCHI, COURGETTE MUSHROOMS**



**EC\$ 75/US\$ 28**

RECOMMENDED WINE: - Sauvignon Blanc, Château Montalena, Napa Valley, 2017 EC\$45 (125ML)

**ROAST SEA BASS, SEARED SCALLOPS, PEA PUREE\***

**EC\$ 120/US\$ 44**

RECOMMENDED WINE: - Chablis Premier Cru, Beauroy, Domaine De La Motte, 2012 EC\$40 (125ML)

*All Recommended wines are served as 125ml*

06/12/19



Denote indicates dishes suitable as vegetarian options. All prices are subject To 10% VAT & 10% service charge  
Guest on the Cap-it-All plan can choose from either the Simply Maison menu or a la carte – please note that items marked  
with a \* have a us\$15 supplement and with two \*\*, a US\$35 supplement.

An optional us\$1per cover will be added to The Oliver Gobat Sports Foundation -T O G S

*“Everything we do is made by humans, if we err, tell us and we will make it right”*