

adour
ALAIN DUCASSE

SUMMER MENU

65 PER PERSON

APPETIZERS

CITRUS MARINATED HAMACHI

HEARTS OF CELERY, CORIANDER, PRESERVED LEMON

TENDER RICOTTA GNOCCHI

SAUTÉED LETTUCE, WILD MUSHROOMS, CRISPY PROSCIUTTO

MAIN COURSES

ROASTED ATLANTIC HALIBUT

RAZOR CLAMS, CALAMARI, GREEN VEGETABLE CONDIMENT

PRIME BEEF RIB-EYE “AU SAUTOIR”

CHANTERELLES, ONION CONDIMENT, “POMME SOUFFLE”

DESSERTS

CONTEMPORARY EXOTIC VACHERIN

MANGO MARMALADE, COCONUT, PASSION FRUIT EMULSION

DARK CHOCOLATE SORBET

COFFEE GRANITÉ, CARAMELIZED BRIOCHE CROUTONS

EXECUTIVE CHEF JOEL DENNIS
PASTRY CHEF SANDRO MICHELI