

PRIX FIXE HARVEST MENU
AVAILABLE FOR LUNCH DAILY

SMOKED PEAR & CARAMELIZED ONION VELOUTE
FALAFEL, CRÈME FRAÎCHE, BROWN BUTTER

*RIESLING, JOSEPH ROSCH, LEIWENER
KLOSTERGARTEN, MOSEL 2015*

POMEGRANATE-GLAZED ALBACORE
CAULIFLOWER TABBOULEH, PISTACHIO CRUMBLE
FENNEL

*NERELLO MASCALESE, GRACI, ARCURIA
ETNA ROSSO 2013*

SUMMER MELONS AND BASIL
GREEK YOGURT CREMEUX, SABLÉ BRETON
BASIL ICE CREAM
*MUSCAT BEAUMES-DE-VENISE
DOMAINE DURBAN 2014*

MENU	38
WINE PAIRING	15