

# LORD STANLEY

## *Sunday* Supper

### CHOICE of SNACK

Maitake mushroom tempura with kimchi dip

OR

Choux pastry puff with salmon roe, crème fraîche and dill

#### *add on . . . Caviar*

*Tsar Nicoulai Reserve Caviar, served with crispy Yukon gold potato,  
crème fraîche, fava leaf and cured egg yolk  
supplement +24, with pairing +39*

### CHOICE of STARTER

Halibut crudo, gochugaru chili crisp and blanched asparagus

OR

Leeks vinaigrette with chanterelle mushrooms, pine nuts and chervil

#### *add on . . . Pasta*

*Ricotta gnudi with morel mushrooms, fava beans and Brillat-Savarin cheese  
supplement +27, with pairing +39*

### CHOICE of MAIN

Wild Alaskan King salmon with English peas in aromatic braissage

OR

Kurobuta pork chop with Japanese curry, shiso and cabbage

OR

*16 oz. Aged Wagyu 'côte de boeuf' served with red wine jus and pommes frites {+65}*

### CHOICE of DESSERT

Le Fromage - pear 'tarte tatin' and Teleme goat cheese mousse

OR

Choco-Noisette - dark chocolate chiboust, hazelnut praline, cocoa nib

MENU 75  
WITH PAIRING 120

CHEF DE CUISINE NATHAN MATKOWSKY