

LORD STANLEY

Sunday Supper

March 10th, 2024

CHOICE of SNACK

Parmesan puff with piccalilli

OR

Salt cod brandade frittata with tartar sauce

add on . . . Caviar

Tsar Nicoulai Reserve Caviar, whipped crème fraîche and Chinese style flatbread

supplement +24, with pairing +39

CHOICE of STARTER

Hamachi crudo with white kimchi, Tokyo turnip and perilla oil

OR

Endive salad with duck breast, walnut and citrus gastrique

add on . . . Pasta

Spinach farfalle with wild mushrooms, toasted pine nuts and parmesan

supplement +27, with pairing +39

CHOICE of MAIN

PEI Mussels with green curry and grilled baguette

OR

Roasted hen with green cabbage and maitake mushrooms

OR

16 oz. Aged Wagyu Beef Chop served with red wine jus and chicories {+65}

CHOICE of DESSERT

Crème Caramel — baked custard, bitter caramel

OR

Choco-Noisette - dark chocolate ganache, hazelnut praline, cocoa sable

MENU 75
WITH PAIRING 120

CHEF DE CUISINE NATHAN MATKOWSKY / PASTRY CHEF HARPER ZAPF

20% service charge is added to each check and split amongst the entire team / 5% SF Mandates go towards health care