



**APPETIZER**

**CHOICE OF**

**TERRINE DE FOIE GRAS** FIGS CHUTNEY, RED WINE REDUCTION

**WARM GOAT CHEESE TART** WITH CARAMELIZED ONION AGED VINEGAR, TOMATO CONCASSE

**TUNA TATAKI** ARUGULA, PONZU SAUCE, AVOCADO

**SOUP**

**CHOICE OF**

**FRENCH ONION** GRUYERE CHEESE CROUTONS

**LOBSTER BISQUE** BRANDY, CREAM, RICH LOBSTER BROTH

**SALADS**

**CHOICE OF**

**NICOISE TUNA**, ANCHOVY, GREEN BEANS, HARD BOILED EGG

**FATTOUSH** CUCUMBERS, TOMATO, PITA BREAD

**MAINS**

**CHOICE OF**

**LOBSTER THERMIDOR** LOCAL LOBSTER, MORNAY SAUCE, SAFFRON ARBORIO

**BEEF WELLINGTON** WITH POMMES ANNA BEEF TENDERLOIN, MUSHROOM DUXELLES, ASPARAGUS

**SEARED DUCK BREAST** CONFIT WITH PONT NEUF BEETS PUREE AND CASSIS GLAZE

**BLACK TRUFFLE RISOTTO** (V OPT) ARBORIO, WHITE WINE, BUTTER, PARMESAN TUILE

**DESSERT**

**CHOICE OF**

**HOT CHOCOLATE FONDANT** WITH VANILLA ICE CREAM

**CARIBBEAN BLACK CAKE**, COCONUT PANNA COTTA, ELAFLOTANTE

**\$195 PER PERSON**

 15% SERVICE FEE WILL BE ADDED TO YOUR BILL

 #LONGBAYBVI