

OCEAN7

RESTAURANT

EASTER MENU

Amuse Bouche

First Course

The Sacrificed Egg

Hens Egg, Sous Vide @65, Fennel Pollen Panko, Choron Injection, Sorrel, Romesco

Or

Perigord Truffle Risotto

Aged Carnaroli, Acid Butter, Parmigiano Reggiano, Fiddleheads, Borage

Or

Pea Soup Puccini

New Season Peas, Alliums, Two Rivers Pancetta, Pea Tendrils, Hokkaido Scallop,

Second Course

Szechuan Kabocha Squash

Nettle Pesto, Paprika Pepitas, Tapioca Chicharron, Fermented and Charred Corn, Micro Cilantro

Or

Golden Eagle Sablefish

Native Bisque, Yukon Boulangère, Mussel, Hasselback Clam, Heirloom Carrot

Or

New Zealand Ovation Lamb Saddle

Polenta, Honey, Ricotta, Asparagus, Smoked Date, XO Jus

Dessert

Café Gourmand

Espresso Truffle, Chocolate Macaron, Mini Chocolate Tart, Gold Leaf, Opera,

Or

Honey and Lavender Crème Brulée

Sable Breton, Fresh Berries, Micro Flowers

Or

Tiramisu

Mascarpone, Berry Trilogy, Tuille

\$85 per person.

Additional beverages, taxes and gratuities not included.