

MEET THE CHEF DINNER SERIES WITH GUEST CHEF

DANIEL ARNOLD

for a Unique Dinner

WEDNESDAY, 21ST FEBRUARY 2018

6.30pm for 7pm

MENU

Première Assiette

Gravlax cured Ora King salmon, vegetable broth

Deuxième Assiette

John Dory "Snackee", broccoli & orange blossom puree, savoy & Noilly sauce

Troisième Assiette

Roasted lamb rack, "Aubergine" eggplant & tomato caviar, pea salad

Le Dessert

Apricot clafoutis & caramelised apricots, honey ice cream

Menu 4 courses dinner 80.0

Menu 4 courses, a glass Champagne on arrival & matching wines 125.0

Payment require at time of reservation

Menu subject to market availability | Gluten free & vegetarian available

Reservation T 3161 1858 - bookings@lutece.com.au