

# THE MARCH LOBSTER CELEBRATION

## “LA LANGOUSTE ”



### THE FOUR COURSE LOBSTER MENU

Baguette & Lutèce truffle butter

#### **Première assiette**

Chilled lobster salad “Parisienne” two colours, red peppers & raspberry gazpacho

#### **Deuxième assiette**

The fresh pea soup with porcini, chestnut & lobster “Royale”

#### **Troisième assiette**

The grilled lobster tail light smoked with wild thyme, mushroom ragout, lobster & lemon confit jus

#### **Quatrième assiette – les desserts choice of**

Warm Chocolate « Gianduja » fondant, white chocolate & passion fruit ice cream & salted caramel sauce

Crème brûlée with North Queensland vanilla bean & cassonade crispy pastry

Thin crust apple tart, semi-whipped cream & vanilla bean ice cream

Two farmhouse French cheeses, lavosh & baguette

**Special Lobster 4 courses 99.0 per person**

**Special Lobster 4 courses with matching wines 145.0 per person**

Order 24 hours in advance to avoid disappointment | Menu subject to market availability