

# EPICURE

CHRISTMAS EVE  
FRIDAY, DECEMBER 24<sup>TH</sup> 2021

## **ROYAL LANGOUSTINE**

barely cooked with broth of the claws infused with ginger  
with lemongrass shiitake and fresh coriander

## **WHITE TRUFFLE**

mushroom and chestnut ravioli,  
riquette juice and shavings of aged Parmesan

## **SAND SOLE**

fried, flavored with thyme, lemon and cockles,  
caper and brown butter emulsion, baby spinach leaves

## **FREE-RANGE CAPON**

roast with Piedmont hazelnuts, Jerusalem artichoke confit with black truffles, roast jus,  
crispy thighs, curly chews, walnut oil vinaigrette and truffle chips

## **BRIE DE MEAUX**

matured with dried fruits

## **FROSTED GINGERBREAD FLAVOR**

## **CLEMENTINE "CORSICA"**

in sorbet flavored with saffron pistils and candied peel

820€

*ET*