

THE PEARL EXPERIENCE

Chefs selection of the best oysters - served 3 ways

2021 Jo Landron Muscadet Sèvre et Maine La Louvètrie

Caviar Sandwich
Brioche, egg yolk, crème fraîche, Osetra caviar

Smoked Anchovy
Cantabrian anchovy, mascarpone, nduja, homemade fennel focaccia

Beef Tartare
Cape Grim tenderloin, potato galette, native pepper

NV Champagne de Saint Gall (Grower Champagne)

King Crab
Alaskan king crab, macadamia, wild garlic, horseradish

2018 Domaine William Fevre Les Lys 1er Cru

Abalone
Green lip abalone, barley, Jerusalem artichoke, roasted chicken consommé

2020 Domaine Gerard Duplessis Montee de Tonnerre 1er Cru

Tharbogang Quail
Maitake mushroom, hazelnut, native pine

2019 Jacques-Frederic Mugnier NSG "Clos de la Marechale" 1er Cru

Rhubarb
Sheep sorrel, yuzu, meringue

Chocolate Tart
Bitter chocolate, sunchoke caramel, Osetra caviar

2019 Le Tertre du Lys d'Or Sauternes



FOOD TASTING EXPERIENCE - 130PP
MATCHING FRENCH WINES - 95PP