

THE PEARL EXPERIENCE

Chefs selection of the best oysters - served 3 ways

2021 Jo Landron Muscadet Sèvre et Maine La Louvetrie

Caviar Sandwich

Brioche, egg yolk, crème fraiche, 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

Lion's Mane mushroom, hazelnut, native pine

*2019 Domaine de la Pousse D'Or Volnay "Clos d'Audignac" (Monopole)
1er Cru*

Rhubarb

Sheep sorrel, yuzu, meringue

Chocolate Tart

Bitter chocolate, sunchoke caramel, Osetra caviar

2020 Le Tertre du Lys d'Or Sauternes



FOOD TASTING EXPERIENCE - 145PP
MATCHING FRENCH WINES - 95PP