

# CHRISTMAS IN JULY

24 July dinner and 25 July lunch

\$95

Amuse bouche

## ENTRÉES

Seared scallops, leeks and oyster butter  
or  
Grilled Foie gras, lyonnaise onion and toast

## MAINS

Roasted partridge, turnips and black olive  
or  
Monkfish and black truffle tourte (pie)

Ossau Iraty, cherry gel and croûton

## DESSERT

Chocolat soufflé

