

noir

4 COURSE DINNER
200++ PER GUEST

APPETIZERS

Foie Gras Custard

Masse duck liver puree topped with egg custard,
crotons & zephyr sauce



ENTRÉES

Angel Hair Pasta

Elegant angel hair with chopped kombu &
combination of olive oil, topped with uni



MAIN

Phitivier

Round , domed pastry pie layered with spinach ,
duxelle mushrooms,with combination of tenderloin
& foie gras and truffle madeira sauce



DESSERT

Sea Salt Dark Chocolate

Original Noir Dark Chocolate filled with a
decadent Guajana 70% Chocolate ganache,
sea salt