

adour

ALAIN DUCASSE

CUISINE DESIGNED WITH WINE IN MIND

SUMMER RESTAURANT WEEK MENU 2010
\$35

appetizers

CHILLED ENGLISH PEA VELOUTÉ
MINT, OLIVE OIL
(PEEKYTOE CRAB SUPPLEMENT \$10)

RISOTTO
ZUCHINI, CALAMARI

LOCAL FLUKE CEVICHE
AVOCADO, SMOKED SWEET PEPPER MOUSSELINE

main courses

OLIVE OIL POACHED CHATHAM BAY COD
MUSSELS MARINIÈRE

ORGANIC SALMON
SLOWLY COOKED, VEGETABLES AND BARIGOULE SAUCE

PRIME BEEF Tournedos, Glazed Short Ribs
"Garniture Bourgeoise", Sauce Bordelaise
(Foie Gras Supplement \$20)

desserts

CONTEMPORARY EXOTIC VACHERIN
MANGO MARMALADE, LIME GELÉE

CARAMEL LEAF
SALTY CARAMEL ICE CREAM, HAZELNUT, DARK CHOCOLATE GANACHE

DARK CHOCOLATE SORBET
COFFEE GRANITE, CARAMELIZED BRIOCHE CROUTONS

CHEF DE CUISINE DIDIER ELENA
PASTRY CHEF SANDRO MICHELI