



Hors d'oeuvres for dinner

Crab cakes remoulade

Sweetbreads with baby spinach & chanterelles in puff pastry

Green apples & stilton in endive leaf with hazelnut vinaigrette

Tortilla Española with romesco sauce

Hamachi tartare with beet & anise vinaigrette

Sea urchin on cucumber with shiso

Nantucket bay scallop sashimi with toasted mustard seed & watercress oil

White bean & sage crostini

Warm oysters with savoy cabbage on the half shell

Handmade chocolates by Ortrud Münch Carstens