



ICI URBAN BISTRO
MARCH 19, 2015

APÉRITIF

GOUGÈRES | *BILLECART-SALMON BRUT RESERVE*
CHAMPAGNE

FIRST

BRANZINO TARTARE
VANILLA, GINGER AND GRAPEFRUIT PEARLS, RADISH SALAD

SECOND

FINE WOODLAND MUSHROOM TART
TRUFFLED GOAT CHEESE MOUSSE

THIRD

ATLANTIC SALMON "MI-CUIT"
ENGLISH PEA PURÉE, BABY SPRING VEGETABLE FRICASSÉE, LEEK COULIS

FOURTH

HERB CRUSTED LAMB LOIN
SWEET ONION MOUSSELINE, GRILLED SCALLIONS, PICKLED PEARL ONIONS, OLIVE JUS

FIFTH

FRENCH CHEESE SELECTION
ACCOUTREMENTS

DESSERT

CREMEUX AUX TROIS CHOCOLATS | *LE CÈDRE MALBEC*
VINTAGE 2011

150
TAX AND GRATUITY INCLUDED

1000 chefs, 1000 menus,
5 continents

