



REVILLON MENU

\$55

FIRST COURSE

amuse - chef selection

SECOND COURSE

selection of

turtle soup with dry sherry

or

oyster rockefeller soup

THIRD COURSE

selection of

satsuma glaze roasted quail
with a shaved fennel salad

or

slow roasted mediterranean lamb t-bone
with parmesan thyme grits

DESSERT COURSE

selection of

strawberry champagne sabayon

or

cabernet poached anjou pear
with crème fraîche