FLEUR DE SEL OCEAN MENU  
FALL 2018

Amuse Bouche
Indian Point scallop on the half shell, poached scallop roe,  
dashi broth, green onion emulsion

Oysters & Caviar
Foxley River oysters, Acadian wild sturgeon caviar, vichyssoise,  
grilled leeks, smoked salmon, cucumber, dill, crème fraîche  
wine pairing: NV Benjamin Bridge, Methode Traditionelle (NS)

Tuna
Albacore Tuna carpaccio, eggplant caviar, basil, charred tomato,  
grilled haricot verts, saffron mayonnaise, garlic confit  
wine pairing: 17’ Domaine Houchart, Cotes de Provence Rosé (France)

Mackerel Escabèche
olive oil poached mackerel, vegetables à la Grecque, white onion, tarragon  
wine pairing: 17’ Doniene Gorrondona, Txakolina (Spain)

Lobster
butter poached Nova Scotia lobster,  
warm potato & fennel salad, spinach, lobster vinaigrette  
wine pairing: 17’ Benjamin Bridge, Tidal Bay (Nova Scotia)

Scallops
seared Adams & Knickle scallops, white carrots,  
pickled purple carrots, carrot emulsion  
wine pairing: 14’ PineRidge, CheninBlanc/Viognier (California)

Crème Brulée
autumn spiced Chantilly, apple, rosehip  
wine pairing: 16’ Domaine de Grand Pré , Vidal Ice Wine (Nova Scotia)

Fondant au Chocolat
dulce de leche, smoked ice cream, hazelnuts, blackberry  
wine pairing: 11’ Taylor Fladgate Late Bottled Vintage Porto (Portugal)

$110/person | wine pairings $70