

The World Class
Ambrosia
Five Star ★★★★★
Dining Experience
Restaurant

HORS D' OEUVRES

COQUILLES ST. JACQUES / 17
diver scallops, cauliflower, golden raisin chutney, marcona almond milk, blood orange 'sangria'

ESCARGOTS EN VOL-AU-VENT / 15
burgundy snail 'pot pie', button mushrooms, chicken oysters, hazelnuts, parsley royale

POITRINE DE PORC RÔTIE / 16
pork belly, pickled shallots, spiced yogurt, powdered bacon, encapsulated apple

STEAK TARTARE / 15
wagyu beef, spherical olives, capers, sweet peppers, saffron 'yolk', pommes frites

CREVETTES FLAMBÉES / 16
jumbo shrimp, oven dried cherry tomatoes, baby leeks, cognac-garlic butter

SALADES ET SOUPES

FRISÉE AUX LARDONS / 12
smoked bacon, delta asparagus, tarragon, '4 minute egg', satsuma tangerine vinaigrette

SALADES "CESAR" / 12
petit hearts of romaine, whole grain mustard dressing, garlic croutons, parmigiano reggiano

BETTERAVES DU MARCHÉ / 12
baby beets, watercress, mine shaft blue cheese, candied walnuts, haricot vert, red grape

SOUPE DE SAISON / 8
butternut squash soup, spiced chantilly, amaretto cookie crumble, sage

SOUPE À L'OIGNON / 9
classic french onion soup, gruyere cheese, yesterday's bread

ENTRÉES

"SURF & TURF" MODERNE / 34
culotte steak, bone marrow custard, celeriac creamed spinach, truffled 'tater tots', maine lobster claw

ROULADE DE POULET JIDORI / 26
jidori chicken, butternut squash, savoy cabbage, chanterelles, hazelnut brittle, dijon emulsion

CARRÉ D' AGNEAU / 29
new zealand lamb loin, sweetbread confit, tender roots, burnt carrot, mint gel

TRUITE DE TASMANIE / 25
tasmanian ocean trout, clam chowder sauce, meyer lemon marmalade

LE SERVICE AU GUERIDON POUR DEAUX / \$MP
Ambrosia's "tableside for two" of the day

SIDES

chive whipped potatoes / 5
celeric creamed spinach / 6
lyonnaise potatoes / 5
delta asparagus / 5
mixed greens salad / 7