

# The Roosevelt Room



Chaîne des Rôtisseurs  
CHEF'S TASTING MENU | 25 FEBRUARY 2024



## LANGOUSTINE

Uni Espuma, Black Garlic Aioli, Scallion Ash, Hot Crispy Oil  
Jakob Schneider 'Niederhäuser Hermannshöhle', Riesling 'Trocken' (Nahe, Germany) 2020

## CHILEAN SEA BASS

Cedar Plank, Celery Root Miso Pureé, Lobster, Lemon Grass, Forbidden Rice  
Alexandre Monmousseau, Vouvray 'Clos Le Vigneau' (Loire Valley, France) 2019

## BEEF TONGUE

Blood Orange Gel, Salsify Pureé, Fennel Chutney, Bone Marrow Jus  
Louis Jadot 'Resonance' Pinot Noir, (Willamette Valley, Oregon) 2019

## LAMB TARTARE

Crystallized Golden Raisins, Quail Egg, Dukkah, Mint Granita, Pistachio Dust  
Ridge 'Lytton Springs' Zinfandel, (Dry Creek Valley, California) 2016

## INTERMEZZO

Sea Buckthorn Sorbet

## KANGAROO WELLINGTON

Horseradish, Porcini-Foie Gras Duxelles, Fondant Potatoes, Bordelaise  
Château de Beaucastel Châteauneuf-du-Pape, (Rhône Valley, France) 2014

## BROWN SUGAR PAVLOVA

Persimmon, Black Sesame Namelaka, Labneh Ice Cream  
Savory & James Deluxe Quality Sherry 'Cream' (Jerez, Spain) NV

## MIGNARDISE

Foie Gras Caramel & Hazelnut Ganache Truffle