

É P U R E

FRENCH FINE DINING

Obsiblu chef's table

ÉPURE

Monday January 19th, 2015

amuse-bouche

OB...crunchy, hazelnut & caramel vinaigrette
Champagne Dalloyau Presidence Blancs de Blanc, 2005

OB...chilled, celery root 'rémoulade'
savora mustard, granny smith & coriander

Santenay blanc 1er cru les Gravieres , La truffiere par Robert Comte 2010

tuna...raw, back from Bora Bora 'poisson cru' style
fresh coconut milk & lime

OB...seared, flaky butter puff pastry
baby leeks & liquorice coulis

Chablis 1er Cru Les Lys, Daniel Etienne Defaix, 2002

tuna...grilled, Cèvennes onion compote
piquillos, basil & winter black truffle

Xavier cheeses from Toulouse, figs compote
hazelnut & raisins natural leavened bread

Volnay 1er Cru Champans, La truffiere par Robert Comte, 2011

Corsica clementine...3 textures & almond milk

floating island...poached meringue, caramel & pink praline

Chateau de la Roulerie, Coteaux du Layon 2013

tea or coffee