



**BLUE BY ERIC RIPERT**  
**Seven Course Tasting Menu**

**Address:** The Ritz-Carlton

**Phone:** (345) 943 9000

**Cuisine:** Seafood

## **7 COURSE TASTING MENU**

### **Tuna-Foie Gras**

Thinly pounded local tuna, foie gras, toasted baguette, chives

### **Dorade**

Tartare, daikon, wild mushroom broth

### **Scallop**

Poached, turnips, smoked butter emulsion

### **Cod**

Seared, bomba rice "paella", lardo, bouillabaisse sauce

### **Dover Sole**

Sautéed, salsify, matsutake, soy-lime butter

### **Lobster**

Butter poached, truffle-tamal, sweetcorn salsa, red wine-lobster jus

### **"Mont Blanc"**

Chestnut crèmeux, rum-candied chestnut, vanilla ice cream

## 7-COURSE TASTING MENU (CI\$140)

### **Peanut**

Chocolate, Kumquats, Vanilla-Rum Cream

### **Snapper**

Bread Crusted, Fennel, Iberico Ham, Piquillo Pepper-Saffron Emulsion

### **Conch**

Slivers, Cucumber, Puffed Quinoa, Aguachile

### **Ocean Trout**

Butter Poached, Lardo, Tomato Broth

**Tasting Menus are available per table only.**

Last updated: Thu 17 Sep, 2020