



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