



## **BLUE BY ERIC RIPERT**

# **Six Course Tasting Menu**

**Address:** The Ritz-Carlton

**Phone:** (345) 943 9000

**Cuisine:** Seafood

## **6-COURSE TASTING MENU (CI\$130)**

### **Citrus**

Yuzu-Lemon Tart, Grapefruit Sorbet, Basil

### **Monk**

Lentil Puree, Squis, Paprika-Shrimp Jus

### **Octopus**

A La Plancha, Tomato Crème, Gremolata Chorizo Emulsion

### **Halibut**

Poached, Mushrooms, Parsnip, Truffle Jus, Add Black Truffle KYD60

### **Pasta**

Lobster, King Crab, Truffle Butter

### **Scallop**

Silvers, Iberico Ham Chutney, Chives, Croutons

## **6 COURSE TASTING MENU**

### **Conch**

Silvers, hearts of palm, Aji amarillo-citrus emulsion, cilantro oil

### **Tuna**

Lightly charred, "Vietnamese style", lime-soy dashi

### **Langoustine**

Poached, sushi rice, pickled shallots, chives-sake butter

### **Cobia**

Grilled, charred pineapple, sambal sauce

## **Snapper**

Baked, black beans, yellow-sofrito, sancocho broth

## **Tropical Fruit**

Lemongrass meringue, mango sorbet, spiced tropical jus

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

Last updated: Thu 17 Sep, 2020