


la marée

akitu

AKITU WINE DINNER MENU

Amuse Bouche

Pan-Seared Scallop

Accompanied by a delicate tarragon-infused butter sauce

Entrée

Hand-Cut Beef Tenderloin Tartare de Boeuf

Complimented by Dijon mustard, finely minced shallot, potato crisp, and briny capers

Mains

Grilled Costal Spring Lamb Loin

Served with parsnip purée, sautéed oyster mushrooms, velvety goat curd, and a refreshing mint sauce

Dessert

Decadent Chocolate Tart

With rich dark chocolate mousse and a raspberry core, crowned with ethereal whipped chocolate ganache and accompanied by vibrant raspberry coulis