THE CAVIAR EXPERIENCE

by Executive Chef Rudolf W. Segers



COCKTAIL BITE

New Zealand Pacific Oyster | sf
apple gel, crispy saffron rice, *sturgeon valley kaluga-huso caviar*

BREAD & BUTTER

Oven-Fresh House-Made Sourdough Bread | d, g
seaweed butter & flaky salt

ENTRÉE

Ora King Salmon Crudo | sf, d
new zealand horseradish, tangelo & grapefruit, green chilli vinaigrette,
sturgeon valley kaluga-huso caviar
served cold

Linguine & Caviar | sf, d, g, n
watercress & fennel pesto,
sturgeon valley kaluga-huso caviar
served hot

MAIN

Line Caught Kingfish | sf, d
asparagus & spinach, pomme parisian, processo velouté,
sturgeon valley kaluga-huso caviar

DESSERT

Strawberry | d, n
fresh, sponge, panna cotta & gel

Petit Fours | d



Contains: d - dairy | g - gluten | sf - seafood | n - nuts



BISTRO
LAGO