

THE FONTAINE BENCH

Cold pressed heirloom tomato water,
Kingfish tartare

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Tomato cannelloni, sheep curd, green tomato
gazpacho, black olive, baby basil

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Crayfish, celery, candied walnuts, witlof, plumped
green raisins, champagne avruga yoghurt

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Wild-harvest scallops, garlic emulsion, parsley gelée,
xeres reduction

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Shaved ibérico ham, foie gras cannoli, red radish,
green apple purée

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Confit ocean trout, brandade of smoked ocean trout,
braised endives, fennel velvet, carrot reduction

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Roasted saddle of lamb, braised shoulder,
filled piquillos pepper, artichokes, sauce barigoule

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Medjool date, Roquefort

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French martini igloo

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Strawberry ice cream, shortbread, dried, macerated
and fresh strawberries, white chocolate, hot
strawberry sauce

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Valrhona manjari biscuit soufflé

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Coffee and friandise

ANTHONY HEALY – SOUS CHEF

TUESDAY 17 AUGUST 2010
HAYMAN