



# BECKETT'S BASTILLE DAY

THURSDAY 14<sup>TH</sup> JULY 2022

## TABLE D'HÔTE MENU

Three courses \$125 per person

---

### ENTRÉE

Choice of one entrée from the three below

#### Roasted Sea Scallops

Petits pois à la française, bottarga, artichoke crisps

#### French Onion Soup

Gruyere cheese croutons, thyme, and a splash of sherry

#### Escargots en Cocotte

Snails baked with garlic butter, tomato, spinach, with a puff pastry lid. *As French as I get!*

---

### MAIN

Choice of one main from the three below

#### Bouillabaisse

Provincial fish stew of select fish, crustaceans, saffron and tomato.  
Served with its rouille and sourdough

#### Dijon Roasted "Icon XB" Wagyu Rump

Served medium rare. Pommes dauphinoise, sautéed cultivated mushrooms, Périgueux sauce

#### Roasted Maremma Duck à l'Orange

Maremma duck leg with sautéed spinach, shitaki, toasted pistachio  
made with limited-edition 'Archie Rose Harvest 2020: Sunrise Lime Gin', orange cumquat glaze

---

### CHEESE OR DESSERT

Choice of one cheese or one dessert from the four below

**Royal Falcon Brie, FR**  
Semi dried fig and grapes  
Raisin toast

**Poached Cinnamon Bosc Pear**  
Warm almond financier  
Chocolate hazelnut sauce  
Vanilla bean ice cream

**Espresso Crème Brûlée**  
Chocolate nougatine

**Raspberry Chocolate Torte**  
Double cream  
Raspberry dust

---

### SIDES

Radicchio, red elk salad. Toasted almonds, mustard dressing  
Pommes frites  
Victoire rustic sliced baguette, cultured butter

# BECKETT'S

BAR + DINING