

bigfish

OCTOBER
MENU



FIRST SERVING

CRUDO OF RED SNAPPER WITH FERMENTED
CITRUS, RADISH AND WHITE ONION
YELLOW BEETS WITH SUNFLOWER SEED CREAM,
SOUR GOOSEBERRIES AND LEMON VERBENA

SECOND SERVING

GRILLED HALIBUT WITH FRIED CABBAGE,
LOBSTER BISQUE AND TARRAGON
SLOW COOKED CELERIAC WITH WILD
MUSHROOMS, BLACK PEPPER AND BROWNE
D BUTTER
BAKED ONIONS WITH TRUFFLE, SHERRY, NUTS
AND SALTED APPLE CORE

DESSERT

BAKED PLUMS WITH WHITE CHOCOLATE,
MERINGUE AND PLUM SORBET