TEMOANA

Christmas $C\mathcal{M}$ enu

December 24th XPF 7,500 /person : Full menu XPF 6,200 /person : Main course and dessert

Starters

Lobster medallion from the Marquesas islands, frozen roasted peach , grapefruit, and Penja pepper

or

Marbled foie gras cooked in red wine, dried fruit chutney and Espelette pepper puff pastry

Main courses

Boneless capon stuffed with mushrooms and périgourdine sauce

or

Beef steak, fried polenta patty, onion puree and hearty jus

or

Fish cannelloni with parmesan cream

or

Pan-seared scallops, zucchini velouté, and parsley rice chips

Desserts

Lemon and tonka bean macaroons

or

Marquesas Island dark chocolate ganache