

the Menu

Inspiration:

A coastal reverie—ocean silk, buttery richness, and Champagne light gliding across the water.

HORS D'OEUVRES – SUMMER SERENADE

Prosciutto with Melon

A radiant contrast of saline and summer sweetness that charms in a single bite.

Pairing: Veuve Clicquot Brut Champagne — Effervescence resets the palate; orchard fruit echoes the melon with effortless grace.

APPETIZER – CRYSTAL WATERS

Tuna Tartare

Knife-cut tuna—cool, pure, and luminous—whispers of the sea with every bite.

Pairing: Alphonse Mellot Sancerre La Moussière — Flinty minerality and citrus snap sharpen the tuna's delicacy and cleanse the palate to crystal clarity.

SALAD – BLUSH GARDEN

Tomato Burrata

Warm tomato juices and cool, cream-laden burrata collide in a perfect, velvety burst.

Pairing: Château Miraval Côtes de Provence Rosé — Wild strawberry, peach, and garrigue lift the basil and brighten the cream without adding weight.

SOUP – GOLDEN SILK

Lobster Bisque

A deep, shell-rich caress—silky, aromatic, and impossibly plush.

Pairing: Louis Jadot Pouilly-Fuissé — Buttery Burgundian Chardonnay mirrors the bisque's texture while stone-fruit acidity keeps it buoyant.

PALATE CLEANSER – CRYSTAL FROST

Lime Sorbet with Champagne

A starlit chill: citrus zest and micro-bubbles sweep the slate clean for the fireworks to come.

MAIN ENTRÉE – DUAL SYMPHONY

Surf & Turf: steak and lobster

Char, butter, and ocean sweetness—two solos blending into one crescendo.

Pairing: Heitz Cellar Napa Valley Cabernet Sauvignon 2018 — Structured cassis and savory herbs anchor the steak while bright acidity keeps pace with lobster.

CHEESE COURSE – CELLAR TREASURES

Selection of 5 Cheeses

A curated arc from creamy to crystalline, each bite a different chord.

Pairing: 30-Year Tawny Port — Oxidative nuttiness and gentle sweetness tame salt and amplify complexity.

PRE-DESSERT – STRAWBERRY SPARK

Strawberry Sorbet with Champagne

A glittering interlude—cool berry and a flicker of bubbles.

DESSERT – SCARLET FLAME

Crêpe Ballon Rouge, flambéed with berries

Lace-thin crêpes, caramelized edges, berries ablaze—sweetness with a flicker of smoke.

Pairing: 30-Year Tawny Port — Walnut, toffee, and dried fig mirror the flambé's caramel notes while a gentle acidity keeps every bite alive.

CULINARY MAESTRO

Miloš Lagić