



IWFS

PERLES ET PADDOCK

APERERO

NV Paco & Lola Cava Brut, Cataluna

OYSTERS

TARTARE

Organic Beef, Oysters, Kohlrabi, Cremini

GRILLED ENDIVES

Passion Fruit, Persimmon, Pickled Chanterelles

MENU

ORGANIC IRISH SALMON

Smoked Crème Fraîche, Beets, Kiwi

2016 Pinot Noir, Weingut Heinrich, Neusiedlersee

CORN ESPUMA

Octopus, Chayotte, Gorria Pepper, Orange, Mujol Caviar

2016 Chenin Blanc, Mullineux Kloof Street, Swartland

ARTIC CHAR

Chestnuts, Navy Beans, Black Trumpet, Sea Buckthorn, Lobster Bisque

2014 Chardonnay, Chateau de Chaimery, Mercury

BEEF CHEEK

Pommes Dauphines, Caramelized Pears, Black Garlic

2014 Cabernet Sauvignon, Charles Smith Wines, Columbia Valley

FINE QUÉBEC CHEESES

DUO SORBET AND CHOCOLATE BARK

Brachetto, Castello del Poggio, Piemonte

AT PERLES ET PADDOCK, WE TAKE THE GREATEST CARE IN SOURCING OUR PROTEINS, WITH ORGANIC BEING THE STANDARD OF PROCUREMENT. WE MAKE IT OUR MISSION TO FOLLOW AND ENCOURAGE ALL OF OUR PURVEYORS TOWARDS SUSTAINABILITY AND ENVIRONMENTAL ETHICS.



GLUTEN FREE



VEGAN



LACTOSE FREE