

# LONG LUNCH SERIES: LANGDON HALL X SPLENDIDO

*Saturday, May 3rd, 2025*

## SNACKS

### SMOKED OYSTER

East Coast oyster, smoked potato, Acadian caviar and chive  
*Chef Victor Barry and Chef Tristan Duranleau, Splendido*

### BREAD + BUTTER

chicken liver, LH honey, watercress

### SEA SCALLOP

geranium jam, greenhouse citrus  
*Chef Jason Bangerter, Langdon Hall*

## MENU

### TROUT LOIN

cultured cream, pickled cippolini and chive

### TROUT CORNET

horseradish crème fraîche, maple syrup, trout roe and blue spruce

### TROUT TEA

ramp oil and lemon

### TROUT CRACKER

cured trout, puffed skin, nori and preserved lemon

### TROUT POPCORN

smoked pork fat and trout katsuobushi  
*Splendido*

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### NEW SEASON HALIBUT

saffron mussel velouté, vanilla parsnip, pear chutney  
*Langdon Hall*

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### LIVER & LEG SPAGHETTONI

porcini, black truffle, pecorino and christmas spice  
*Splendido*

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### DUCK BREAST

coffee, date, walnut, vanilla jus roti

### DUMPLING + BRODO

duck confit, ginger scented consommé, daikon and foie gras

### DUCK PROSCIUTTO

juniper and white pepper

### PIZZELLE

foie gras parfait, apple vanilla, pink pepper, hazelnut  
*Splendido*

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### PANNA COTTA WITH SPRING STRAWBERRIES

cream, macerated strawberries, tuille  
*Langdon Hall*