

## PRIX FIXE MENU

THREE COURSES – CHOICE OF STARTER OR SOUP OR SALAD, ENTRÉE AND DESSERT 89  
 FOUR COURSES – CHOICE OF STARTER, SOUP OR SALAD, ENTRÉE AND DESSERT 99  
 FIVE COURSES – CHOICE OF STARTER, SOUP OR SALAD, TWO ENTRÉES AND DESSERT 109

STARTERS	<p><b>BERKSHIRE PORK BELLY</b> vietnamese caramel, apple, achara  <b>V-WILD MUSHROOM</b> kasha, parmesan, sherry, savoy cabbage  <b>SHRIMP</b> tonnato, espelette, prosciutto, caper, tomato, frisée  <b>KAMPACHI</b>*cassis, watermelon radish, thai chili, cucumber, rhubarb</p>
SOUP AND SALADS	<p><b>LOBSTER BISQUE</b> leek, pernod, curry leaf, grilled fennel, jalapeño  <b>V-BEET</b> hazelnut, cabrales, hearts of palm, micro citrus, verjus, pear  <b>V-GOAT CHEESE BURRATA</b> cured tomato, arugula, minus 8 vinaigrette  <b>V-BABY VEGETABLE</b> artichoke, fennel, squash, basil vinaigrette</p>
ENTREES	<p><b>V-TOFU</b> coconut, lemongrass, macadamia nut, fresno pepper, spring onion  <b>SCALLOP</b>*butternut squash, kefir lime, bok choy, eggplant, basil, tamarind  <b>SALMON</b>*edamame, baby turnip, pancetta, yuzu, red miso, tat soi  <b>DUCK</b>*fava beans, piquillo pepper, red lentil daal, fig gastrique  <b>WAYGU BEEF</b>*strip loin, trumpet mushroom, pearl onion, endive, pinot noir  <b>LAMB</b>*cumin, sumac, kumquat yoghurt, carrot confit, olive, muhammara</p>

### THE CHEF'S TASTING MENU

**HAMACHI**\*white shoyu, yuzu caviar, nori, shiso  
**FOIE GRAS**\*pear, ginger, pomme anna, frisée, shallot jam  
**SEA BASS**\*shrimp, kabayaki, shiitake, broccolini, miso dashi  
**ELK**\*achiote, sweet potato, wild mushroom, pomegranate, spiced pepitas  
**SESAME** sundae, apple, milk, lemon, marcona almond

Five Courses ~ \$129 With Wine Pairings ~ \$189

DESSERTS	<p><b>PEAR</b> sticky toffee pudding, pistachio, mascarpone, lemongrass  <b>CHOCOLATE</b> 58%, 64%, 70%, 84%, gold  <b>CARROT</b> cream cheese, golden raisin, walnut, pineapple, spice  <b>CHEESE</b> chef's selection, truffle honey, fig jam</p>
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GENERAL MANAGER PETER H MCGUIRE JR	<p>MAJORITY OF THE MENU IS GLUTEN SENSITIVE - PLEASE ALERT YOUR SERVER IF YOU HAVE ANY DIETARY RESTRICTIONS DUE TO A FOOD ALLERGY OR INTOLERANCE</p>
EXECUTIVE CHEF COLLIN D MEYER	<p>SOMMELIER'S ARTISTIC WINE PAIRINGS AVAILABLE WITH EACH ITEM FOR AN ADDITIONAL CHARGE</p> <p>V – INDICATES VEGETARIAN PREPARATIONS</p>

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness