

TASTING MENU

SEARED AHI TUNA

*PAN SEARED SESAME CRUSTED TUNA,
PICKLED FENNEL,
GINGER AND CUCUMBER SLAW,
SOYA VINAIGRETTE*

~

PAN SEARED FOIE GRAS

*SLIVERED RADISH, SAVORY BREAD PUDDING,
SWEET RED PEPPER GELÉE,
SWEET DROP PEPPERS,
RADISH CRESS*

~

RICOTTA GNOCCHI

*CHANTERELLE MUSHROOMS,
SPINACH,
ROMANO CREAM SAUCE*

~

**GRILLED AAA BEEF
TENDERLOIN**

*GARLIC, CHIVE BUTTERED HASSLEBACK POTATOES,
ZUCCHINI ROSTI, CIPOLLINI CONFIT,
BABY CARROTS,
SIMPLE BEEF JUS*

~

CHEESE

~

CHOCOLATE

\$105

\$145 WITH WINE PAIRINGS

EXECUTIVE CHEF
ADAM RAPSEY

SOUS CHEF
TIM COX

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