

**TASTING MENU**

**SEARED AHI TUNA**

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

~

**FOIE GRAS TORCHON**

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

~

**COQ AU VIN**

*CHICKEN BREAST AND THIGH ROULADE,  
DOUBLE SMOKED BACON,  
PURPLE FINGERLING POTATOES,  
ENOKI MUSHROOMS,  
BABY CARROTS, PEARL ONIONS,  
CHICKEN JUS*

~

**GRILLED AAA BEEF  
TENDERLOIN**

*GRILLED SUMMER VEGETABLES,  
BEARNAISE SAUCE,  
RED WINE JUS*

~

**CHEESE**

~

**CHOCOLATE**

**\$105**  
**\$135 WITH WINE PAIRINGS**

**EXECUTIVE CHEF**  
ADAM RAPSEY

**SOUS CHEF**  
TIM COX

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