



Chef's Selection Menu

TWO COURSE MENU FIFTY NINE DOLLARS
THREE COURSE MENU SEVENTY NINE DOLLARS

NATURAL OYSTERS & SELECTION OF CAVIAR AVAILABLE ON REQUEST

Entrée

Cobia

LIGHTLY TORCHED SASHIMI
JAPANESE HONGAREBUSHI
BLUE TEA DASHI, YOGHURT
(GF)

Fish Pillow

MUSSELS, CANNELLINI & CUTTLEFISH
(GF)

Goat

CAPPELETTI
RAGOUT, STRACCHINO CHEESE, WATTLE SEED

Main

Salmon

POTATO & SHIITAKE
PAK CHOI, SESAME
(GF)

Lamb

RUMP
HERB SALAD, PUFFED BUCKWHEAT
CHARRED LEEK, BLACK GARLIC JUS
(DF)

Sirloin

SMOKED EGGPLANT & SUMMERLAND CAMEL CHEESE
MB 2+
(GF)

Dessert

Chocolate

SEMIFREDDO
GIANDUIA, WHITE COFFEE
TEXTURES OF CHOCOLATE
PIEDMONT IGP HAZELNUT
(GF)(CN)

Crème Brûlée

TONKA BEAN, BLUEBERRIES
(GF)

Chef's Private Cheese Selection

SERVED WITH HOUSE MADE
CHUTNEY, BREAD & LAVOSH
(CN)

V – vegetarian | GF – gluten free | DF – dairy free | CN – contains nuts

THIS MENU IS PRICED PER PERSON AND DESIGNED FOR TABLES OF NINE TO SIXTEEN GUESTS