

CHOICE OF ONE PER COURSE

1



STEAMED MUSSELS

CHORIZO, GARLIC, CHARDONNAY, HERB BUTTER

BRUSSELS SPROUTS

NUOC CHAM

PITA

SPICY GARLIC HUMMUS, PEPPADEW PEPPERS,
GARLIC CONFIT, FETA

AHI TUNA SASHIMI

AVOCADO MOUSSE, SEA BEANS,
TEMPURA BATTER, CHARRED SCALLION PONZU

BEET SALAD

ARUGULA, PEAR, BLUE CHEESE, WALNUTS,
CHAMPAGNE VINAIGRETTE

LAMB MERGUEZ MEATBALLS

DATES, CUCUMBER RAITA,
SMOKED TOMATO SAUCE



2

CHICKEN

TURNIPS, RAPINI, CELERY ROOT PURÉE,
CRANBERRY MOSTARDO

RED WINE BRAISED BEEF CHEEKS

GLAZED CARROTS, ARUGULA, PARMESAN
AND TRUFFLE RISOTTO

SALMON

JAPANESE PURPLE POTATO, MELTED ONION,
WHOLE GRAIN MUSTARD VINAIGRETTE

LOCAL SWORDFISH

BROCCOLI RABE, RED BELL PEPPER,
POLENTA CAKE, CHERMOULA,

HANGER STEAK

SMOKED POTATO, ROASTED ROOT VEGETABLE,
HORSERADISH GREMOLATA, RED WINE DEMI

BAKED RIGATONI

BASIL, MARINATED MOZZARELLA,
EGGPLANT TOMATO CHUTNEY



3

CHOCOLATE FLOURLESS CAKE

FUDGE, WHIPPED CREAM,
ESPRESSO CRUMB

GINGERBREAD BREAD PUDDING

TOASTED WALNUTS, CRANBERRY COMPOTE,
JACK DANIELS WHISKEY VANILLA SAUCE

LEMON MERINGUE PIE

TOASTED MERINGUE, BASIL,
TROPICAL FRUIT SAUCE