



SDRW MENU – 60 PER PERSON

**FIRST COURSE CHOICE OF ONE**

FRENCH ONION SOUP

Maui Maui Caramelized Onions | Bone Broth | Port Wine | Croutons | Swiss Cheese

BONE MARROW TARTARE

Beef Tartare | Miso Glaze | Quail Egg

CHESTNUT BISQUE

Roasted Chestnuts | Celery Root | Bacon Lardons | Roasted Butternut Squash

SALMON SALAD

Beet Cured Salmon | Pickled Onions | Capers | Baby Beets | Buckwheat Pancake | Spiced Pine Nuts | Signature Honey Dijon Dressing

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**SECOND COURSE CHOICE OF ONE**

SLOW ROASTED FILET MIGNON

Prime Filet Mignon | Carrot and Apple Puree | Calvados Cream Sauce | Sous Vide Glazed Carrots  
Roasted Japanese Pumpkin | Ginger | Chervil Oil

SEABASS IN HERB & BROTH

Peewee Potatoes | Scallop Ravioli | Basil | Dill

NEW ZEALAND RACK OF LAMB XO

Smoked Chili Glaze | Lamb Confit | Fried Forbidden Black Rice | Crispy Elephant Garlic | Aubergine

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**THIRD COURSE CHOICE OF ONE**

THREE V

Violet Macarons | Vanilla Crème Fraiche | Valrhona Chocolate Pot de Crème

LOUIS XIII

Chocolate | Hazelnut | Praline | Ganache | Chocolate Wafers | Sorbet | 24k Gold

APPLE MENAGE A TROIS

Spiced Quince Apple Donut | Apple Pop | Apples in a Blanket

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No Split Plates | Corkage Fee \$25 per 750ml | Gratuity Not Included In Price