

## amuse bouche

### SALMON ROLL

gazpacho gelee | chive boursin cheese | corn shoots

## starter

### MULLED POACHED PEAR SALAD

Prosciutto | candied walnuts | celery root | goat cheese

### HEIRLOOM TOMATO BISQUE

san marzano tomato compote | classic gruyere gourgeres

## plates

### PAN ROASTED CHILEAN SEA BASS

chanterelle polenta | braised leeks | rainbow chard  
fennel slaw | tomato nage

### TOURNEDOS ROSSINI FILET OF BEEF

brown butter potato rosti | black truffle  
foie gras | madera sauce

### PAN ROASTED JIDORI CHICKEN AND CONFIT THIGH

pea puree | roasted cylinder potatoes  
baby root vegetables  
red wine braised cipollini onion

### MUSHROOM DUO

wild mushroom strudel | black truffle risotto  
shaved pecorino

## dessert

### FLOURLESS CHOCOLATE MARQUISE BERRY PANNA COTTA

\$70

MAKE RESERVATIONS