



restaurant // lounge

FIRST COURSE

Sunchoke Soup

Thyme and onion cracker, foie gras cream, lovage, 9

Charcuterie Plate

Chef's selection of house cured meats, patés & terrines small 15 large 25

Arugula & Mushroom Salad

Mushroom mousse, braised endive, rosemary croutons, bacon vinaigrette, candied walnuts 12

Crab Salad

Quinoa, caper & white anchovy relish, orange, tatsoi 14

TO SHARE

Linguine

House made egg pasta, lamb Bolognese, star anise 15 per guest

From the Land...

Chef's artisanal selection of naturally raised meats 15 per guest

From the Sea...

A seasonal selection of fish & shellfish; raw, cured & cooked 15 per guest

From the Earth...

From the farm to the table, vegetarian platter 13 per guest

MAIN COURSE

Black Cod

Crispy pork belly, cauliflower puree, curried squash, lentils 32

European Bass

Tamarind eggplant, abalone mushrooms, puffed black rice, compressed pineapple & coconut 32

Cumbræ Farms Boar

Celeriac maple mash, wild boar pancetta, gai lan, Bartlett pear 34

Venison Tenderloin

Soft polenta, Cookstown rainbow carrots, feta cream, spinach 34

Cumbræ Farms 60 Day Aged Ribeye

Brown butter sweet potato, corned beef Kimchi, snow peas, cider reduction 38

Vegetarian options available upon request

Chef's Seasonally Inspired Tasting Menu 95
add 50 with wine pairing