



FOUR-COURSE MENU

Friday, February 13th & Sunday, February 15th

AMUSE BOUCHE

Asparagus & Goat Cheese Panna Cotta

Mushroom & Almond Crumble, Carrot & Roasted Fennel Gel, Sweet Potato Purée

FIRST COURSE

Tuna Crudo

Yellowfin Tuna, Leche de Tigre, Furikake, Wasabi Guava Gel, Prestige Caviar

Steak Tartare

Bone Marrow Butter, Quail Egg, Chive Gel, Fried Caperberries, Crostini

Oysters Rockefeller

Sautéed Spinach, Gruyère Cheese, Herb Panko Bread Crumbs

Seared Foie Gras

Plum Gel, Brioche, Gherkin Relish

SECOND COURSE

Beef Wellington

Mushrooms Duxelles, Haricot Verts, Potato Purée, Bordelaise, Carrot Glaze
10oz Cold Water Lobster Tail - \$40.00 Supplement

Poached Halibut

Lemongrass Ginger Broth, Charred Leeks, Watermelon Radish

King Salmon

Miso Ratatouille, Feta, Pickled Onions, Tamarind Glaze

Duck Confit

Beet Polenta, Duck Aus Jus, Roasted Brussels Sprouts

THIRD COURSE

Chocolate Soufflé

Crème Anglaise

Crème Brûlée

Rich Chilled Custard, Warm Crackling Caramelized Sugar

\$195.00 per person

~ Optional Wine Pairing \$85.00 per person ~