



# Dinner

## Seasonal Starters

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<b>Jalapeño Cornbread<sup>v</sup></b>	10
house-made honey butter	
<b>Tomato &amp; Watermelon Gazpacho<sup>vg</sup></b>	15
torn bread, crispy basil, compressed melon	
<b>Burrata<sup>v</sup></b>	19
edamame, pea, mint, hazelnut, white balsamic, sourdough	

<b>Glorious Organics Greens<sup>v</sup></b>	16
summer berries, chèvre, citrus vinaigrette	
<b>Grilled Humboldt Squid</b>	15
kohlrabi, mint, cilantro, nước chấm, crispy rice paper	
<b>Seared Albacore Tuna</b>	21
ajo blanco, almond, olive crumb, pickled grape	

## Caviar Service

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<b>Caviar Service (30g)</b>	155
blini, egg yolk, shallots, crème fraîche, chives	
<b>Osetra</b>	
nutty, creamy, slight salinity	

## Enhancements

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<b>Poached Prawns</b>	14
<b>Seared Chicken Breast</b>	9
<b>Sockeye Salmon</b>	13
<b>Bavette Steak</b>	22

## Club Classics

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<b>Tomato Soup<sup>v</sup></b>	10
chives	
<b>Prawn Cocktail</b>	19
iceberg lettuce, brandied cocktail sauce	

<b>Baby Romaine Caesar</b>	15
pecorino, capers, garlic croutons	
<b>Beef Tartare</b>	20
smoked oyster aioli, focaccia crostini, quail egg	

<b>Risotto</b>	39
lobster, citrus breadcrumbs, asparagus, aji amarillo	

## Seasonal Mains

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<b>Stinging Nettle Cavatelli<sup>v</sup></b>	25
morels, peas, garlic scapes, goat cheese	
<b>Crispy Tempeh<sup>vg</sup></b>	25
green pea purée, charred broccolini, pickled radish, miso caramel	

<b>Chicken Breast</b>	29
dijon spätzle, asparagus, carrot purée, spring garlic jus	
<b>Roasted Halibut</b>	39
fregola, squid, clams, shaved fennel, spiced tomato broth	

<b>Herb Crusted Lamb Loin</b>	37
pommes anna, spring pea & morel fricassée, mint salsa verde	
<b>Beef Tenderloin</b>	45
pommes parisienne, smoked brasicca purée, charred gai lan, black pepper jam	

<b>Bone-In Ribeye (50oz)</b>	225
marrow butter, red wine jus	

## Accompaniments

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<b>Crispy Broccolini<sup>vg</sup></b>	13
fermented chilli, fried garlic	
<b>Grilled Asparagus<sup>v</sup></b>	13
brown butter, toasted almonds	

<b>Patatas Bravas<sup>v</sup></b>	13
fritessaus, fried shallot	
<b>Truffle Mac &amp; Cheese<sup>v</sup></b>	13
aged cheddar, chili breadcrumbs	

vg - vegan, v - vegetarian

Please inform your server of any food allergies or dietary restrictions.

Prices exclude applicable taxes.