

# WINTER MENU

## SALADS

**Beetroot Carpaccio** \$20  
aged goat cheese, dry tapenade, toasted focaccia, micro greens, spicy almonds, chardonnay honey reduction

**Duck Breast** \$18  
marinated asparagus, Jerusalem artichokes, hazelnut & eggplant mousse, honey lemon extra virgin olive oil

**Bison Burrata** \$21  
trio cherry tomatoes, toasted focaccia, pomegranate molasses, micro greens, basil leaves

**Salmon Tartar** \$19  
red radish, avocado, cherry tomatoes, crispy egg yolk, red wine emulsion

## COLD APPETIZERS

**Smoked Duck Carpaccio** \$24  
goat cheese cannelloni, spicy pecans, green chily spinach foam

**Mezze Platter** \$30  
daily dips, salsas, chips

**Toro Tuna Carpaccio** \$37  
wasabi seaweed foam, almond toile, orange filo

## WARM APPETIZERS

**Lamb Vol au Vent** \$17  
viennese dough, portobello mushrooms, gruyere cheese, cherry tomatoes confit

**Sea Scallops** \$19  
black tapioca chips, confit tomatoes, micro greens, creamy parmesan foam, olive oil

**Warm Olives** \$15  
focaccia, seasoned Spanish olives

**Bread and Butter** \$12  
variety of breads, choice of sea asparagus, espalate chili, or salted farm butter

## MAINS

**Lamb Chops** \$37  
sous vide lamb chops, grilled vegetable ratatouille, smoked white grapes, lamb jus

**A4 Beef Ribeye** \$75  
dry aged A4 beef rib eye, chestnut puree, confit tomatoes, shallots, cajun spicy butter, cranberry jus

**Duck Breast** \$34  
sous vide duck breast, baked batat, paprika & rosemary white wine glaze

**5oz Trout** \$37  
viennese dough, cajun butter sauce, Jerusalem artichoke puree

**Duck Leg Confit** \$30  
smoked duck leg confit, pumpkin & beetroot crema, white grapes confit

**Lamb Shank** \$35  
parmigiano cheese, risotto, lamb jus

**Mushroom Risotto** \$35  
portobello, oyster & cremini, pecorino cheese

## DESSERTS

**Cheesecake** \$16  
San Sebastian cheesecake, baked black plum, almond halva

**Classic Milfoil** \$14  
almond praline, custard cream, strawberries, puff pastry

**Poached Pear** \$15  
sweet wine & chocolate ganache, Italian meringue, passion fruit sorbet

**Pavlova Dome** \$18  
cranberry jam, Chantilly nutmeg cream, sable butter, gluehwein sauce

**Rum Baba** \$16  
baked sour grapes, nutmeg Chantilly, rum & grape reduction