



MENU 2

COCKTAIL HOUR

- GIN / ELDERFLOWER / LYCHEE / LIME / TONIC
- AHI TUNA TARTARE / CRISPY SUSHI RICE / YUZU-MISO VINAIGRETTE /
BRAISED HIJIKI SEAWEED / TOGARASHI AIOLI
*SERVED WITH DASHI ROASTED BABY POTATOES
- SHORT RIB DUMPLINGS / CHINESE BLACK VINEGAR / SZECHUAN CHILI OIL
*POTATO AND CABBAGE DUMPLINGS
- PAN SEARED HALLOUMI CHEESE / DRIED APRICOT VINAIGRETTE /
CANDIED PECANS

DINNER

- HOMEMADE SOURDOUGH BREAD WITH GARLIC-ROSEMARY BUTTER
AND MAPLE-THYME BUTTER
- TEMPURA EGGPLANT / TOM YUM DRESSING / SMOKEY EGGPLANT PUREE /
PICKLED LOTUS ROOT / MINT / CRISPY SHALLOTS / FRESNO CHILIES
- ROASTED CARROTS / PAPRIKA OIL / CUMIN-HONEY / WHIPPED GOAT CHEESE /
DUKKAH SPICE / PICKLED GRAPES / CILANTRO
- PAN SEARED GROUPEL / PARSNIP-TRUFFLE PURÉE / FRIED SUN CHOKES /
APPLE-CELERY RELISH / PORCINI JUS / SUN CHOKE CHIPS
*FRIED CRISPY SOFT BOILED EGG
- ROASTED NEW YORK STEAK / POMME PURÉE / BUTTER ROASTED SHALLOTS /
RED WINE BORDELAISE
*MUSHROOM RISOTTO

DESSERT

- *INDIVIDUALLY SERVED
- VANILLA OLIVE OIL CAKE / CHOCOLATE CRÉMEUX / MAPLE APPLES /
SESAME CRUMBLE / WHIPPED SOUR CREAM / OLIVE OIL

