



EST. 1995

FOUR COURSE CHEF'S TABLE DINNER

STARTERS

HAND CRAFTED BURRATA

Jalapeno-Feta Cheese, Kalamata Tapenade, Grape Olive Oil, Capers & Fennel Citrus Crudo

PORK BELLY CHASU

Wakame, Marinated Carrots, Wasabi Aioli, Soy, Cashews & Sesame Reduction

ACORN SQUASH RAVIOLI

Goat Cheese, Crispy Basil, Date Marmalade & Caramelized Onion Cream

SEVEN SPICED OCTOPUS & SHRIMP

Crispy Cauliflower, Sriracha Aioli, Peanuts & Citrus Gastrique

BRAISED BEEF BARBACOA

Arepa Cake, Chimichurri, Cabbage, Fried Scallion & Red Pepper Aioli

BUTTERNUT SQUASH SOUP

Ginger Chantilly & Sunflower Seeds

SALAD

KALE SALAD

*Roasted Beets, Fennel Crusted Carrots, Brussels Sprouts, Candied Walnuts & Citrus Goat Cheese
Ginger Lemon Vinaigrette*



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MAIN COURSES

OVEN ROASTED HALF DUCK 75

Maple Aioli, Parsnips, Confit of Cabbage, Orange Glaze & Kalamatta Olive Demi Glace

PAN ROASTED SALMON 65

Brie Cheese Gratin, Pineapple Gastrique, Capser Relish, Corn Salsa, Sweet Potatoes & Hoisin Reduction

FREE FORM VEGETARIAN "LASAGNA" 55

Creamy Mozzarella Cheese, Tomato Couli, Wild Mushrooms, Mafalda Pasta, Parmesan & Peppered Ricotta

DOUBLE CUT PORK CHOP 70

Delicatta Squash, Apple Compote, Sausage Hash, Bleu Cheese & Cranberry Demi Glace

CHAR GRILLED BEEF TENDERLOIN 85

Onion Chutney, Sauteed Spinach, Truffle Aioli, Pomme Puree & Barolo Demi Glace

DESSERTS

OLIVE CAKE

Pecorino Cheese Ice Cream, Candied Citrus, Balsamic Chantilly & Orange Crema

VANILLA SOUFFLE

Creme Anglaise