



Amuse Bouche – Scotch Egg*

berkshire pork sausage, red wine braised cabbage

*pairing – Taittinger, La Francaise, Brut, Champagne, France N.V.

First Course – Tasting Crudo Trio

citrus emulsion

Tuna- pink peppercorn, avocado confit, pickled pearl onion, yuzu

Hamachi- watermelon radish, pickled daikon, kaiware, shiso

Salmon- cucumber salpicon, pickled shallots, citrus rice cracker

*pairing – Albariño, Agro de Bazán, Granbazán Etiqueta Verde, Rias Baixas, Spain 2017

Second Course – Saffron Risotto

diver scallops, tomato relish, ricotta salata, crispy prosciutto

*pairing – Aurelien Verdet, “Le Prieuré”, Bourgogne Hautes-Côtes de Nuits, France 2016

Third Course – Land & Sea Beef Wellington*

butter poached lobster, glazed petit vegetables, potato purée

*pairing – Caymus, Cabernet Sauvignon, Napa Valley 2018

Dessert Course – Sticky Toffee Pudding

sweet pudding cake, brown sugar toffee sauce, brown butter ice cream

*pairing – Broadbent, Malmsey 10 Year, Madeira, Portugal

limited edition tasting menu \$155 per person

*wine pairing available for \$75 per person

please ask your server about entrée options

*consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions and pregnancies.