

Menu

START

caviar service - 50g osetra crème fraîche, potato variations -65-

grilled paté, dijonnaise, pickles -18-

himachi crudo, lemon oil, radish, cucumber, black salt meyer lemon -20-

chop salad, english pea, fennel, apple, miso, cress + chicory -16-

smoked cauliflower, madras cream, pine nut, crushed herbs -16-

mouse of hudson valley foie gras, prosecco gel, fig -24-

bread, lemon cultured butter, jam, garlic clove -12-

MAIN

paella, pea, squash, roast red pepper -32-

fried whole rainbow trout, yuzu butter sauce, cous cous salad -39-

onglet frites, shallot compote, sauce maitaise -54-

grilled game hen, sage, grapes, bread custard -42-

pappardelle, roasted mushroom, rosemary, lemon ricotta -37-

SWEET

dark chocolate crèmeux, pomegranate + strawberry, meringue -18-

dragon fruit sorbet, matcha cake, citrus -18-

flan cake, pistachio, carbonated brittle, boozy cherries -18-

"affogato" vanilla bean semifreddo, espresso gel, biscotti crumble -18-

selection of local artisan cheeses -28-

brought to you by -

Chefs - Aaron Miles, Brian Vargas, Ahaggar Juárez,
Comis - John Macdonell, Joni-gaye Willams, Camilla Brown
Service lead - Jeremy Patterson

