SMALL PLATES

MILK & CEREAL
BACON, GLAZED CHICKEN, THYME MARSHMALLOWS, PUFFED RICE, WHITE ASPARAGUS, MUSHROOMS 14

SAVORY DUCK & FOIE GRAS TART
BLACK TRUFFLE, PISTACHIO, SAUCE ROANNE 19

ONION SOUP LYONNAISE
POACHED EGG, MADEIRA, GRUYÈRE & SOURDOUGH GRATIN 10

LARGE PLATES

RAINBOW TROUT MEUNIÈRE
BRAISED LENTILS, BRUSSELS SPROUT LEAVES, LEMON BUTTER, HORSERADISH 22

SALMON IN WOVEN POTATO
CRISPY POTATO WRAPPED VERLASSO SALMON, SAUCE AU POIVRE, CREAMED WATERCRESS, MAITAKE MUSHROOMS 25

BOUILLABAISSE
SCALLOP, PRAWNS, MUSSELS, SAFFRON & PERNOD BROTH, PIQUILLO PEPPER ROUILLE 26

HUBBARD SQUASH GNOCCHI
HAZELNUT BROWN BUTTER, FRESNO CHILE ESCABECHE, TARENTAISE, SAGE 18

CHEF’S TASTING

ALLOW OUR CHEFS TO CREATE AN EIGHT COURSE TASTING EXPERIENCE $85/PP

WINE PAIRING $55/PP

ALL GUESTS MUST PARTICIPATE IN ORDER TO ENJOY OUR TASTING MENU

DESSERTS

ST. HONORÉ
SALTED CARAMEL TART, MAPLE MARSHMALLOW, CANDIED PEANUTS 10

BROWN BUTTER CHOUX PUFF
ROASTED PUMPKIN CHEESECAKE, HIBISCUS & HONEY GEL 10

PISTACHIO MARJOLAINE
PISTACHIO SPONGE, RASPBERRY BEET JAM, BLUE CHEESE MOUSSE 9

Consumers are advised that eating raw or undercooked food may increase risk of foodborne illness.