



---

## CHEF'S TASTING MENU

---

six course holiday tasting menu 95

**roasted cauliflower soup**

raisin coulis | brioche croutons | walnut oil

**shaved brussel sprouts salad**

grated farm egg | walnuts | gorgonzola crème | lemon

**lamb bolognese**

mini rigatoni | mirepoix | creme | parmesan | fresh herbs

**faroe island salmon**

curry carrot puree | brussel sprouts | bacon | sauternes raisin | harissa sauce

or

**new york strip steak**

prime | smoked potato puree | king trumpet | baby fennel | pearl onions | romesco |  
roasted carrot | barolo sauce

**artisanal cheese**

chef's selection of artisanal cheese and accoutrements

**flourless chocolate cake**

caramel mousse | chocolate ganache | streusel | macaroon

**ADD CHEF'S WINE PAIRING- 3 OZ POUR WITH EACH COURSE \$35**

\*FOR THE EASE OF SERVICE, ALL GUESTS AT THE TABLE MUST ORDER FROM THE TASTING MENU, THANK YOU

\* KINDLY NOTE THAT A 20 % GRATUITY WILL BE ADDED