

Menu

AUGUST 26th 2021

STARTER

SMOKED RICOTTA & DUCK CONFIT
TORTELLINI

butternut squash veloute, pine nuts & sage

SMOKED RICOTTA TORTELLINI (V)

butternut squash veloute, pine nuts & sage

MAIN

CHILEAN SEA BASS

potato puff, roasted romanesco & treviso raddichio, pea tendrils & yuzu dashi

VADOUVAN SPICED CAULIFLOWER
CROQUETTES (V)

roasted purple dragon carrots, braised beluga lentils & sunflower miso tahini

DESSERT

CINNAMON PAVLOVA

fresh figs, praline cream, dark chocolate & pistachio

SUMMER MARKET FRUIT PLATE (V)

vegan coconut cream

WINES

*Rombauer Chardonnay, Sonoma County
The Prisoner Saldo Zinfandel, Napa Valley*