

Tasting Menu

80.00 per person, optional wine flight 40.00 per person

PUMPKIN VELOUTÉ
Kale and seeded straw

VIOGNIER, VILLA VIEJA
MENDOZA, ARGENTINA 2016

MOSAIC OF GAME
Fig, port and balsamic onion

MOULINE MERLOT, VIN DE PAYS DE L'HERAULT
S.E. FRANCE, 2014

HALIBUT
Lobster ravioli, squash and lemon grass

DONNHOF RIESLING TROCKEN
NAHE, GERMANY 2016

PEPPERED VENISON
Parsnip, chestnut, savoy and damson

CHIANTI CLASSICO
TUSCANY, ITALY 2015

DARK CHOCOLATE SEMI SPHERE
Raspberry and praline

SUSANA BALBO, LATE HARVEST MALBEC
MENDOZA, ARGENTINA 2016

TOFFEE APPLE
Date and pecan

CALVADOS BERNEROY VSOP

HEAD CHEF GARY JARVIS

A discretionary 12.5% service charge will be added to your bill