

Dinner Menu

“Farm-to-Table Cuisine”

First

Ohme Farms’ Late Harvest Tomatoes, Burrata, Aged Balsamic
-
Cured Atlantic Salmon, Black Garlic, Chive, Trout Caviar
-
Pingue’s 24 Month Aged Prosciutto, Bosc Pear, Lemon Aioli, Pecorino, Arugula
-
Roasted Heirloom Beets, Whipped Goat’s Cheese, Concord Grape Sorbet

Second

Seared Scallop, Sweet Corn Succotash, Chorizo Vinaigrette
-
Ohme Farms’ Celery Root Soup, Crushed Hazelnuts, Shaved Black Truffle
-
Slow Cooked Pork Belly, Apricot Jam, Chicharon, Kozlik’s Mustard
-
Autumn Mushroom Vol-au-Vent with Tarragon Cream

Main Course

Pancetta Wrapped Pork Tenderloin, Grainy Mustard Potato Purée, Pickled Apple & Sage
-
Sourdough Crusted Pacific Halibut, Broccolini, Roasted Red Pepper Sauce
-
Slow Cooked Lamb Shoulder, Coal Smoked Baba Ghanoush, Mint Jus
-
Ricotta Stuffed Pappardelle, Sage & Pumpkin Brown Butter, Lemon

Dessert

Apple Crumble Tart with Buttermilk Ice Cream
-
Dark Chocolate Crèmeux, Blackberry Sorbet, Preserved Blackberries
-
Sticky Toffee Pudding, Nutmeg Ice Cream, Date Caramel
-
Selection of Artisanal Cheeses, Toasted Date & Nut Bread, Preserves

Four Course Dinner Menu -105-
Sommelier Wine Pairing -70-

Vegan options available upon request
This menu contains allergens, including nuts and shellfish. Please inform your server of any dietary concerns
Due to food being cooked to order, there may be a short wait during busy periods