

Dinner Menu

“Farm-to-Table Cuisine”

First

Beef Tartare, Black Garlic Mayonnaise, Egg Yolk, Gherkins, Sourdough Crackers
-
Cured Atlantic Salmon, Burnt Leek, Chive, Trout Caviar
-
Pingué’s 24 Month Aged Prosciutto, Bosc Pear, Lemon Aioli, Pecorino, Arugula
-
Roasted Heirloom Beets, Whipped Goat’s Cheese, Concord Grape Sorbet

Second

Seared East Coast Scallop, Cauliflower Purée, Piccalilli
-
Potato & Leek Soup, Smoked Cheddar Croquette
-
Slow Cooked Pork Belly, Apricot Mostarda, Chicharon, Kozlik’s Mustard
-
Autumn Mushroom Vol-au-Vent with Tarragon Cream

Main Course

Muscovy Duck Breast, Hazelnut Crusted Parsnips, Apple Chutney, Apple Cider Jus
-
Sourdough Crusted Pacific Halibut, Leeks & Clams, Fingerling Potato
-
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