



# *Chef's Tasting Menu*

## *Amuse Bouche*

### Oyster

Yuzu Vinaigrette, Scallion, Fennel  
*Champagne Taittinger, La Brut Français, NV*

### Tomato

Spiced Tomato Essence, Parmesan, Whipped Ricotta,  
Fried Capers, Lemon Thyme Aioli  
*Sauvignon Blanc, Paddy Borthwick, Wairarapa, New Zealand, 2019*

### Key West Pink Shrimp

Sesame, Cucumber, Baby Arugula, Radish, Aged Vinegar  
*Dafni, Lyrarakis, Crete, Greece, 2019*

### Foie Gras Parfait

Figs, Earl Gray Tea, Hazelnuts, Apple Butter  
*Sauternes, Chateau Gravas, 2016*

### Sweetbreads

Mustard Caper Sauce, Brussel Sprouts  
*Chardonnay, Bydand, Sonoma Coast, 2016*

OR

### Lobster

Sweet Corn Agnolotti, Scallop, Black Truffle Butter  
*Meursault, Les Vireuils, Domaine Chavy-Chouet, 2018*  
*Additional \$20*

### Duck

Sweet Onion, Pomme Purée, Cherry Jus  
*Pauillac, Grand Puy Lacoste, 1995*

### Pre-Dessert

Pressed Melon, Salted Crumble, Cantaloupe Sorbet

### Choice of Dessert

#### Poire

Olive Oil Cake, Poached Pear, Pistachio Crumble, Bavarian, Mallow Gelato  
\* Nut Free Available

*Champagne Demi-Sec, Laurent Perrier, 'Harmony', NV*

Or

#### Cheese

Herbed Goat Cheese, Fruit & Nut Bread  
*Late Harvest Sauvignon Blanc, Keermont, Stellenbosch, 2017*

**Chef's Tasting Menu – 145 Per Person - Service Non Compris - Wine Pairing – 115 Per Person**

\*Consumption of raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.