

POST MEAL
DRINK?

ing Menu

Appetizers

1. Salmon and mozzarella potato bonbons – *Four decadent puffs of potato combined with wild ocean salmon and creamy burrata cheese, and coated in freshly ground, heirloom polenta.*
2. Cobb salad – *Elegantly served with smoked duck breast, avocado mousse, applewood smoked bacon, blue cheese, and fire-roasted salsa.*
3. Shrimp ceviche – *Accented with lime mint foam.*
4. Baked crab hand rolls – *Baked snow crab lightly kissed with chef's signature sauce, wrapped with nineteen grains of rice in soy paper.*
5. Farm fresh artisanal palette – *Curated selection of eighteen gourmet cheeses sourced directly from local farms.*
6. Chicken and chorizo skewers – *Juicy chicken thighs with dirty rice, grilled corn and vine-ripened tomato salsa.*
7. Huarache – *Grilled corn dough topped with flank steak, black beans, salsa de chile de arbol, frisée lettuce, shredded carrots and red cabbage topped with queso fresco and chipotle mayonnaise.*
8. Choriqueso – *Corn tortilla with chorizo, mozzarella cheese, poblano, red and green peppers garnished with micro cilantro.*
9. Nine bites of savoury croissant doughnuts – *Whipped herb cream cheese with sea salt; chicken mousse with fresh herbs and everything bagel seasoning; spicy tuna with sriracha mayonnaise and sesame seeds.*

Mains

10. Seared red snapper – *Served with authentic braised ratatouille and lemon-thyme beurre blanc.*
11. Roasted fillet of beef – *Nestling in a garden pea puree, temptingly accompanied by a succulent spinach and onion compote, and five-stage cooked wedges with long pepper sauce.*
12. Pacific black cod fillet – *Hand-glazed with a tamari and manuka honey reduction, delicately balanced on nine scoops of organic pearl barley risotto with a delightful courgette flower beignet.*
13. Half-rotisserie chicken – *Moist chicken with a buttery baste and a specialty rub of fifteen herbs and spices. Served with garlic-roasted flat mushrooms and smoky gravy.*
14. Seared beef tenderloin – *Fourteen ounces of premium grain fed beef accompanied by sweet carrot puree, hand picked chanterelles, and mouthwatering bone marrow pommes dauphines.*
15. Cannon of lamb – *Stuffed with wild woodland mushrooms and truffles, imprisoned in a pastry cage with a sauce of wild rowan berries and a bundle of eight garden fresh vegetables.*
16. Carpaccio of yellow fin tuna – *Fanning an island of avocado crème fraiche, topped with young coconut, and sprinkled with twenty toasted organic sesame seeds.*
17. Sous vide venison – *On a bed of butternut squash puree, with pomegranate reduction, pickled turnip and juniper berry powder.*
18. French onion burger with pork jowl – *Twenty-three day aged organic beef patty in a brioche bun with melted mature cheddar, caramelized onion, crisp kale leaf and vine-ripened tomato sauce.*
19. Ravioli in five colours – *Filled with locally sourced lobster, salmon and ginger and topped with deep fried leeks.*

Desserts

20. Chef's favourite chocolate mousse – *Chocolate crunch, drizzled in dark chocolate sauce and topped with twenty-three gram gold leaf by a master pastry chef.*
21. Deconstructed purple sweet potato pie – *Decadent salted caramel, bourbon-soaked cake with a dollop of marshmallow whipped cream.*
22. Crisp caramel chocolate mousse bar – *Flavoured merengue kisses drizzled with passion fruit sauce.*
23. Miniature gateau – *Flavoured with liquorice and fire glazed with quince jelly. Served on lapsang crème anglaise with baby pear and finished with an arabesque of purest gold.*
24. Salted caramel profiteroles – *Floating in cream toffee, drizzled in Belgian chocolate sauces and lightly crowned in fluffy cream.*
25. Almond frangipane cake – *Delicately layered with raspberry cordial reduction and dark chocolate.*
26. Opera cake – *Deliciously moist coffee cake with white chocolate coffee whipped cream frosting and chocolate ganache.*