

First Course

Candied Parsnip Soup

Or

Chicory Greens

Roquefort Cheese, Candied Walnuts, Black Truffle Vinaigrette

Second Course

Goat Cheese & Basil Ravioli

Sun Dried Tomato Bechamel, Basil Pesto

Or

Seared Duck Breast

Wild Rice Risotto Cake, Blood Orange Gastrique

Or

Seared Diver Scallops

Watercress Puree, Lemon Oil Drizzle

Third Course

Mushroom Cannelloni

Grilled Asparagus, Grape Tomatoes, Balsamic Syrup

Or

Barramundi

Miso Whipped Potatoes, Sake Butter Sauce, Edamame

Or

Kobe Beef Ribeye Cap

Root Vegetable Tart, Black Truffle Glace

Dessert

Molten Chocolate Lava Cake

Malt Ball Gelato, Mixed Berries

Or

Linzer Heart Torte

Raspberries, Crème Anglaise

\$80 Per Couple, \$45 Individual
Add \$20 Per Person For Wine Pairing

18% Service Charge Will Be Applied to Parties Of Six Adults And Larger