



KING'S TABLE PRIX FIXE MENU

All selections are served with Chef's inspired bread & butter.

Three Course Menu \$90

Choice of One Appetizer, One Entrée, Cheese or Dessert

Three Course Vegetarian Menu \$70

Choice of One Appetizer, One Entrée, Cheese or Dessert

Five Course Menu \$125

Choice of Two Appetizers, One Entrée, Cheese and Dessert

Five Course Vegetarian Menu \$110

Choice of Two Appetizers, One Entrée, Cheese and Dessert

Wine Pairing

Elevate your evening with our exclusive Sommelier wine pairing, meticulously curated to complement each course.

Three Course Wine Pairing

Standard \$35 per person | Premium \$65 per person

Five Course Wine Pairing

Standard \$55 per person | Premium \$105 per person



CHEESE

Cheese Flight 28

Three Artisan Cheeses, Fruit Puree,
Nuts, Crackers & Baguette

Ask your server about today's cheese selection.



DESSERTS

Butter Mochi Cake 16

Lemon Glaze, Caramelized Pear,
Vanilla Yogurt, Pear Honey Gel, Lemon Peel

Gateau aux Marrons 16

Chestnut Cream, Cassis Puree,
Pecan Dacquoise

White Chocolate Butternut Squash Tart 16

Roasted Butternut Squash,
White Chocolate Ganache, Sage Cream,
Honey Cake, Brown Sugar Crumble

Earl Grey Magdalena 16

Whipped Ricotta Cheese, Orange,
Pistachio, Candied & Pureed Orange





STIRLING

APPETIZERS

Scallop St. Jacques 27

Mashed Potato, Manchego Cheese,
White Wine Sauce

Foie Gras 25

Pistachio, Brioche, Wine Reduction, Peach

Beef Carpaccio 25

Smoked Yogurt, Parmesan Cheese,
Baguette, Rocket, Truffle Oil

Black Truffle Pappardelle 23

Parmesan, Butter, Heavy Cream,
Fresh Black Truffle

1995 Caesar Salad 21

Chopped Romaine, Parmesan Cheese Basket,
Long Crouton, Bacon,
Confit Tomato, Balsamic Glaze

ENTRÉES

Bison Tenderloin En Crouete 67

7 Ounce Tenderloin, Mushroom,
Brie Cheese, Puff Pastry, Roasted Carrot,
Mashed Potato, Demi Glace

Duck a la Orange 50

Orange Sauce, Broccolini,
Wild Rice Risotto

Lobster Risotto 55

Lobster Tail, Saffron Risotto, Asparagus

Sablefish 53

Pancetta & Sage, Fried Mushroom Rice Cake,
Brown Butter, Asparagus

White Bean Cassoulet 33

Vol au Vent, Smoked White Beans,
Rich Mushroom Gravy

Cauliflower Au Gratin 33

Roasted Cauliflower,
Butternut Squash Sauce, Crispy Quinoa

ENHANCEMENTS

6oz Lobster Tail 40

2oz Foie Gras 15

4oz A5 Wagyu 140

Risotto 9

Grilled Carrots 10

Asparagus 10

