



**MENU**  
DECEMBER 2024

FRESH

<b>WINE POACHED PEAR SALAD</b> BAYLEY HAZEN BLUE + HAZELNUT CRUMBLE + KALE + RED WINE VINAIGRETTE	16
<b>GRAPEFRUIT “SALAD”</b> MISO + WINTER RADISH + BEET + POPPY SEED DUST	16
<b>CHARRED BROCCOLI AND CAULIFLOWER</b> TAHINI DRESSING + ARUGULA + POMEGRANATE + SESAME SEED	16
<b>SEARED SCALLOPS</b> SHAVED BRUSSELS SPROUTS + PANCETTA VINAIGRETTE + FENNEL BROWN BUTTER	26

WARM

<b>PEI MUSSELS</b> CHORIZO + FENNEL + ONION + SPICED BREAD CRUMB	21
<b>FOIE GRAS</b> BRIOCHE TOAST + PEAR + BERRY COMPOTE	19
<b>WILD MUSHROOM RISOTTO</b> PECORINO + PORCINI	21
<b>PORK RILLETES</b> BUTTER POACHED APPLE + PECAN CRUMBLE + CROSTINI	21

ENTRÉE

<b>SEARED CHICKEN BREAST</b> SAFFRON CREAM + POLENTA + BABY CARROT + PISTACHIO GREMOLATA	49
<b>SEARED VENISON</b> CHERRY DEMI + BUTTERNUT SQUASH SOUBISE + BRAISED CABBAGE + HERBS	56
<b>WAGYU STRIP</b> POTATO PAVÉ + CIPOLLINI ONION + BORDELAISE	99
<b>BUTTER POACHED LOBSTER</b> FENNEL SOUBISE + FINGERLING POTATO + CAVIAR BEURRE BLANC	61
<b>SEARED DUCK BREAST</b> BLOOD ORANGE GASTRIQUE + SUNCHOKE & PARSNIP PUREE + BABY CARROT	56
<b>ROLLED LASAGNA</b> RICOTTA + SPINACH + MORNAY	39