



First Course

Reef Fish Crudo

Heirloom tomato, eggplant, tomato consommé (df, gf)

Bellebonne Bis Brut Rosé NV

Second Course

Lobster Ravioli

Shellfish velouté, cannellini puree, Oscietra caviar, lemon gel

Muscadet Le Pavillon du Roy 19

Third Course

Veal Loin

Oyster zabaglione, braised beef shin, beetroot (gf, n)

Lagone Aia Vecchia 2019

Fourth Course

Dark Chocolate Parfait

Strawberry vanilla compote, lychee + rose jelly (n)

Frescobaldi Vin Santo 2017

df - dairy free | gf - gluten free | n - contains nut

