



Dinner Menu

Winter 2019 | \$35 per guest

First Selection

Shaved Brussels Sprout Salad

*shaved winter veggies / watercress
toasted sunflower seeds / apple cider vinaigrette*

Heirloom Cauliflower Veloute

crispy cauliflower / toasted almonds / golden raisins

Second Selection

Rainbow Trout

*vanilla-infused parsnip puree / swiss chard
turnips / grapefruit burre blanc*

Mediterranean Mussels

*smoked tomato broth / merguez sausage
goat cheese / cilantro / harissa aioli*

Blue Cheese Meatloaf

*potato gratin / grilled potabello mushroom
cipolinni onions / red wine jus*

Third Selection

Molten Chocolate Cake

62% chocolate / anglaise / vanilla chantilly crema

Toasted Coconut Pie

sea salt caramel / lime sorbet

Mango Sorbet

with fresh mixed berries