
Chef's Tasting Menu

January 2012

Yellowtail Jack with
Dried Shallot and Chorizo

Sautéed Loup De Mer with
Poached Prawns, Turnips and
Smoked Trout Roe Vinaigrette

Braised Oxtail and Foie Gras
Agnolotti with Apple
and Black Truffle

Pan Roasted Poussin with
Cuttlefish, Braised Pork Belly
and Porcini Broth

Veal Tenderloin with Black Trumpet
Mushrooms, Honey-Glazed Sweetbreads
and Chestnut Emulsion

Brun de Noix with
Candied Fennel and
Apple Cider

Grapefruit Espuma with
Crispy Hibiscus Meringue

White Chocolate-Espresso Mousse with
Mandarin Sorbet and
Chocolate Cream Cake

----- \$85-----
Wine Flight \$65

Five Course Tasting Menu

Yellowtail Jack with
Dried Shallot and Chorizo

Sautéed Loup De Mer with
Poached Laughing Bird Shrimp, Turnips and
Smoked Trout Roe Vinaigrette

Pan Roasted Poussin with
Cuttlefish, Braised Pork Belly
and Porcini Broth

Veal Tenderloin with Black Trumpet
Mushrooms, Honey-Glazed Sweetbreads
and Chestnut Emulsion

White Chocolate-Espresso Mousse with
Mandarin Sorbet and
Chocolate Cream Cake

----- \$70 -----
Wine Flight \$48