



Chef's Selection Menu

TWO COURSE MENU FIFTY NINE DOLLARS
THREE COURSE MENU SEVENTY NINE DOLLARS

Entrée

Sashimi

BLUE TEA DASHI
JAPANESE HONGAREBUSHI
(GF)

Fish Pillow

FISH BASED GNOCCHI
CANNELLINI, MUSSEL, CUTTLEFISH
(GF)

Duck

RAVIOLI
SERVED AL DENTE
CARROT, CONSOMMÉ

Main

Mushroom

BOTTOMI
SMOKED BUFFALO MOZZARELLA
(V)

Swordfish

SERVED MEDIUM RARE
FENNEL, YUZU, CAPERS, PIPIS
(GF) (DF)

Hanger Steak

PURE BLACK ANGUS, 270+ GRAIN FED, MB 3+
SMOKED EGGPLANT, CAMEL CHEESE, RED WINE JUS
(GF)

Dessert

Lemon

LEXUR LIMONCELLO, JAM
LEMON CANDY, MERINGUE
(GF)

Pear

SEASONAL PEAR
HONEY & MASCARPONE
(GF)

Chef's Private Cheese Selection

SERVED WITH HOUSE MADE
BREAD, LAVOSH & CONDIMENTS
(CN)