

5 course degustation

Danny's Artisanal Bread

Asparagus

shaved asparagus, buffalo milk yogurt, black truffle, confit egg yolk
2014 chateau thieuly, semillon, sauvignon blanc, bordeaux, france

Scallops

seared scallop, pea puree, prosciutto crisp, pea tendrils
2014 jj vincent, bourgogne blanc, chardonnay, burgundy, france

Duck Breast

grimaud duck breast, braised endive, roasted kipfler potatoes, cavolo nero,
orange segments, jus
2016 excuse my french, pinot noir, languedoc, france

Cucumber & Gin Sorbet

Lamb Cutlets

victorian lamb cutlets, butternut puree, turnip fondant, pistou, mustard leaf
salad
2014 chateau teyssier pezat 'la plagnolle' merlot, cab franc, bordeaux
superieur, france

Gâteau

valrhona mousse gâteau, cherry coulis
valdespino pedro ximinez sherry