

5 COURSE DEGUSTATION

ZUCCHINI CARPACCIO

watercress, lemon labneh, pine nuts

2016 e. guigal, viognier, marsanne, roussanne, cotes du rhone,
rhone valley, france

SEARED SCALLOPS

dijon cheese sauce, herb salad

2015 jo landron, melon de bourgogne, loire valley, france

DUCK BREAST

endive, roasted kipfler potatoes, cavolo nero, orange

2016 excuse my french, pinot noir, languedoc, france

BLOOD ORANGE SORBET

PORK TENDERLOIN

sumac and fennel pollen crust, smoked carrot puree, grilled radicchio, onion
marmalade

2016 mas de libian 'bout d'zan' grenache, syrah, cote du rhone, france

CHOCOLATE FONDANT

soft centred chocolate fondant, vanilla bean ice cream, hazelnut sable

2014 chateau roumieu sauternes, bordeaux, france

food 89 | 144 with paired wines
available for the entire table only
paired wines subject to vintage changes