

4 Course Elevated

\$165 pp

The Beginning

Select One

Celery Root Potato Soup Black Truffle, Chive Oil

Or

Roasted Beet Salad

Mustard Greens, Roasted Goat Cheese, Candied Walnuts, Greek Yogurt, Citrus Honey Herb Vinaigrette

Appetizer

Select One

Duck Rillette, Quince Mustarda, Pear, Crusty Bread

Or

Corn and Pancetta Risotto, Parmesan Reggiano

Entrée

Coffee Spiced Venison Loin

Celery Root Puree, Brussel Sprouts, Port Cherry Jus

Or

Norwegian Salmon, Garlic Prawns,

White Bean Ragout, Braised Chard, Pomegranate Mustard Butter

Herb Beluga Lentils

Crispy Chickpeas, Mushrooms, Spicy Pepper Sauce

The End

Berry Tart Tatin

Crystallized Ginger Frangipane, Lychee Sorbet

