

Menu



START

caviar service - crème fraîche, potato variations

belgian osetra (50g) -65- beluga (50g) -110- white pearl (30g) -200-

bread, lemon cultured butter, jam, garlic clove -12-

charred endive salad, slab bacon, blue cheese, pine nut, compressed onion, tarragon -18-

venison carpaccio, reggiano, lemon oil, porcini, truffle, fried olives -20-

crab + potato fritter, olive gremolata sauce -18-

fried boneless quail, kimchi, puffed rice -18-

rabbit confit, potato, mustard béchamel -20-

MAIN

diver scallops, parsnip, crushed herbs -49-

risotto, roasted corn, crème fraîche, dill -34-

grilled whole rainbow trout, roasted tomato, beurre blanc -39-

wagyu bavette, smoked fingerlings, mushroom ragout -59-

boar shank, poblano polenta, sorrel, thyme jus -45-

SWEET

chocolate crémeux, feuilletine, smoked cherry, cherry meringue -18-

beet sorbet, red wine, poached peaches, cardamom crumble -14-

earl grey mousse, lavender icecream, lemon crumble, milk foam, lavender vanilla sauce -18-

pistachio semifreddo, orange polvorón, hibiscus -16-

brought to you by -

Chefs - Aaron Miles, Brian Vargas, Ahaggar Juárez,
Comis - John Macdonell, Joni-gaye Williams
Service lead - Jeremy Patterson

