

**dinner plated**

all dinners include four courses ◦ selection of baked breads ◦ freshly brewed coffee and select teas

**starters cold**

vegetable root shavings ◦ mesclun greens ◦ feta cheese ◦ merlot vinaigrette

roasted baby beets ◦ fennel panna cotta ◦ crispy pancetta ◦ great hill blue cheese vinaigrette

chilled jumbo asparagus ◦ tender lettuce ◦ roasted peppers ◦ poached quail eggs ◦ gribiche vinaigrette

cumin dusted eggplant–goat cheese terrine ◦ micro leaves ◦ olive tapenade ◦ sherry dressing

sundried strawberries ◦ arugula ◦ shaved manchego cheese ◦ toasted almonds ◦ aged balsamic vinaigrette

burrata cheese ◦ candied vine tomato ◦ baby arugula ◦ crispy ciabatta ◦ 12 year aged balsamic vinegar

green tea smoked duck breast ◦ star anise braised rhubarb ◦ rocket lettuce ◦ crispy carrots

aged crottin cheese ◦ baby watercress ◦ cherry marmalade ◦ barrel aged sherry vinaigrette

wagyu “kobe” beef carpaccio ◦ pickled beech mushrooms ◦ tatsoi ◦ shichimi oil ◦ sweet soy

poached maine lobster ◦ pomelos ◦ green papaya ◦ coriander leaves ◦ vanilla bean oil

**starters hot**

creamy butternut squash soup ◦ parmesan ◦ hazelnut ◦ onion brioche bite

jerusalem artichoke soup ◦ truffle oil ◦ crispy sour dough bread ◦ rocket lettuce

maple braised pork belly ◦ caramelized onion–goat cheese tart ◦ bitter greens ◦ apple cider vinaigrette

carnaroli risotto ◦ poached egg ◦ roasted butternut squash ◦ seasonal apple ◦ shaved manchego cheese

open face duck confit ravioli ◦ caramelized shallot ◦ maury wine reduction ◦ herb salad

golden lentil soup ◦ chicken 'sot l'y laisse' ◦ roasted garlic ◦ curry leaves

day boat jumbo scallop ◦ braised leeks ◦ cumin – golden beet reduction ◦ paddlefish caviar

jonah crabmeat cake ◦ scallions ◦ saffron aioli

pan-fried duck foie gras ◦ bourbon spiked banana french toast ◦ apple – frisée salad

maine lobster velouté ◦ lobster chunks ◦ cognac crème fraîche

*Groups less than 25 guests are subject to an additional charge of \$8 per person  
All food and beverage items are subject to a 15% service charge,  
6% administrative fee and 7% meals tax*

*Please note: the consumption of raw or undercooked foods may be a risk to your health*

**main poultry**

lemon thyme roasted free range chicken breast ◦ parsnip mousseline ◦ crispy potato salad ◦ truffle jus  
asian five spice duck breast ◦ carrot ginger silk ◦ toasted peanut ◦ green papaya salad

**main fish**

crispy skinned salmon ◦ vegetable ratatouille ◦ basil ◦ golden tomato coulis  
miso marinated black cod ◦ sweet potato purée ◦ wok seared scallions ◦ baby bok choy ◦ nori chip  
fennel dusted diver scallops ◦ braised oxtail risotto ◦ crispy spinach ◦ pomegranate syrup  
charmoula rubbed halibut "tajine" ◦ onions-peppers ◦ apricot ◦ preserve lemon cous cous ◦ almond yoghurt  
georges bank cod ◦ braised fennel ◦ whipped potatoes ◦ melted leeks ◦ horseradish broth  
butter poached maine lobster ◦ butternut squash ◦ crispy rice noodles ◦ coriander ◦ coconut curry

**main meat**

12 hour braised beef short rib ◦ roasted garlic polenta ◦ carrot chips ◦ fresh herbs ◦ port wine jus  
beef tenderloin ◦ foraged mushrooms ◦ great hill blue cheese-potato cloud ◦ old zinfandel reduction  
pink peppercorn crusted beef fillet ◦ caramelized shallot ◦ golden brown potato ◦ béarnaise sauce  
roasted lamb loin ◦ herb stuffing ◦ sautéed artichoke ◦ tomato confit  
roasted milk-fed veal loin ◦ caramelized endive ◦ walnut ◦ orange zest

**main tasting combinations**

braised veal ossobucco ◦ caramelized root vegetables ◦ flat leaf parsley  
preserved lemon gremolata ◦ crispy sweetbreads ◦ fresh herb barley risotto ◦ crispy carrot chips  
thai grilled beef tenderloin ◦ green papaya salad ◦ toasted cashews  
lemongrass poached halibut ◦ coconut rice ◦ thai curry sauce  
grilled petit beef tenderloin ◦ braised leeks ◦ pea tendrils  
butter poached maine lobster ◦ sweet white corn grits ◦ lemon essence

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**finale**

caramelized milk bread pudding ◦ marinated strawberries ◦ fresh mint

strawberry sabayon gratiné ◦ vanilla ice cream

mandarin cheesecake ◦ milk chocolate sauce ◦ vanilla whipped cream

warm chocolate fondant ◦ coconut sorbet ◦ raspberry sauce

lemongrass crème brûlée ◦ fresh berries

grand marnier parfait ◦ macerated berries ◦ orange tuille

caramelized apple tatin ◦ vanilla whipped cream ◦ caramel sauce

**duet plate**

floating island ◦ banana and passion fruit milkshake

warm chocolate fondant ◦ coconut sorbet ◦ raspberry sauce

mini ginger crème brûlée ◦ fresh raspberry

chocolate napoleon ◦ passion fruit shiboust cream

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