



Tasting Menu October 2020

Please select starter, main course, and dessert

Trio of welcome snacks

Snacks

Chaud-Froid of Jumbo lump crab

Chervil-red sorrel salad, Black trumpet, Dutch leeks

First

OR

Foie gras carpaccio

Celery root remoulade, walnuts, hydromel sauce, Brioche toast (Add \$15.00 p/p)

OR

Grilled red Anjou pears

beet boudin noir, kale/red quinoa tartar, Beet-praline sauce

Grilled Hawaiian Opah filet

crispy mussels, butternut squash, cauliflower-grapes, Grey shrimp foam

Main

OR

Belgian Endive Crusted with Gruyere bechamel

apple-mustard custard, Madeira - black truffle sauce, Parsnip chips

OR

Tarragon Poussin

Vermont farm butter mash potatoes, Collard greens

Pistachio / milk chocolate marquise

Dessert

OR

Apple tarte Tatin

Calvados, Pecan-speculoos crust

Menu \$75.00 p/p (exl. beverages) - Wine pairing \$45.00 p/p

We will not be taking tips (although you can always add them if you wish so).
Instead, we will be adding a 22% service fee to every check. This fee, which replaces tipping, allows us to pay competitive, above the market wages to all our employees.

COCKTAILS

Tinker	14
<i>Irish whiskey/sweet Vermouth/ Chartreuse/bitters</i>	
Rum through the Orchard	14
<i>Lyon rum/ Apple brandy/ Maple syrup/ ginger beer</i>	
Bean pear, done that	14
<i>Vodka/ pear brandy/ vanilla bean syrup/ club soda</i>	
Rye to me	14
<i>Boubon rye/ honey - rosemary syrup/ angostura bitters/ orange peel</i>	
Lillet in the Flowers	14
<i>Gin/ lillet/ elderflower/ grapefruit/ orange bitters</i>	
Sunrise, Sunset	14
<i>Tequila/ lime/ syrup/ red wine</i>	

SPARKLING WINE

Charles Orban	21/45
<i>La Carte Noire, Brut 375ml</i>	
Maria Casanovas	15/42
<i>Cava, Brut de Brut, Spain</i>	
Billecart Salmon	122
<i>Brut, Rose</i>	
Gonet-Medeville	97
<i>1er Cru Cuvee Blanc de Noirs Brut</i>	

BEER

Stella Artois	8
<i>white ale</i>	
Hoegaarden	8
<i>white ale</i>	
Chimay Rouge	14
<i>Trappist</i>	
Spencer Monks	14
<i>IPA</i>	
Spencer	9
<i>Trappist imperial Stout</i>	
Oud Beersel	14
<i>Bersalis Triple</i>	

ROSE

Domaine le Pas de l'Escalette	14/52
<i>Ze Roze, Languedoc, France, 2018</i>	
Domaine Aureillan	58
<i>Cotes de Provence Rose, 2018</i>	

WHITE WINE

Wildsong Hawke's Bay	14/44
<i>Te Awanga Wines, Sauvignon Blanc, NZ 2018</i>	
Nore	12/46
<i>Chardonnay IGP, Languedoc, France 2018</i>	
Weingut Liebfrauenstift	15/52
<i>Rheinhessen, Dry Riesling 2016</i>	
Agro de Bazan, Rias Baixas	16/64
<i>Granbazan, Albarino Etiqueta "Verde" Spain 2019</i>	
Venus la Universal	72
<i>Dido la Universal Montsant, Spain, 2017</i>	
Domaine les Vieux Murs	56
<i>JP Paquet, Pouilly-Fuisse, France 2018</i>	
Couly Duthiel	59
<i>Les Chanteaux, Chinon Blanc, Loire, France 2017</i>	
Lavinea	92
<i>Elton Vineyards, Chardonnay, Oregon 2016</i>	

RED

Domaine A. Berthet-Rayne	13/48
<i>Cairanne Vieilles Vignes, Rhone, France 2018</i>	
Requiem	16/54
<i>Cab. Sauvignon, Columbia Valley, WA 2017</i>	
Alain Graillot	21/68
<i>Syrocco Zenata, Syrah, Morocco, 2017</i>	
Coeur de Terre	15/50
<i>Pinot noir, Oregon, 2015</i>	
Domaine Christian & Kevin Lauverjat	55
<i>Sancerre, Pinot Noir 2018</i>	
Ca' La Bionda	104
<i>Amarone Classico DOCG Rosso "Vigneti di Ravazzol", Italy 2012</i>	
Domaine Chaume Arnaud	52
<i>Vinsobres, Rhone, France, 2016</i>	
Le Seuil de Mazeyres	62
<i>Pomerol, France 2014</i>	
La Closerie des Eyrins	85
<i>Margaux, France 2014</i>	
Domaine Armelle & Bernard Rion	115
<i>Nuits-St-Georges "Cuvee Dame Marguerite", France 2015</i>	