



*Tasting Menu December 2020*  
*Please select starter, main course, and dessert*

**Trio of welcome snacks**

*Snacks*

**Blue Point Oyster – Maine Scallop duo**

*Smoked Beet Coulis, Grilled Radicchio – Apple Salad*

*First*

OR

**Compressed Dutch Leek Terrine**

*Parmentier Soup, Parmesan Tuile, Sorrel drops*

OR

**Foie Gras Torchon**

*Gingerbread-Madeira Custard, Persimmon Chutney, Clementine Confit, Brioche Soldier (suppl. \$15.00)*

**Branzino Roulade**

*Crab Crust, Celery Root Mousseline, Salsify Sticks, Chives Beurre Blanc*

*Main*

OR

**Fall mushroom Tart**

*Gruyere – Parsnip Custard, Black Garlic foam, Grilled Anjou Pears*

OR

**Venison Royal**

*Caramelized Belgian Endive, Blackberries, Potato Bouchon*

**Ricotta Beignet**

*Elderflower Honey*

*Dessert*

OR

**Chestnut – Chocolate Mousse**

*Almond Dacquoise*

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

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

## SPARKLING WINE

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

## BEER

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

## ROSE

<b>Domaine le Pas de l'Escalette</b>	14/52
<i>Ze Roze, Languedoc, France, 2018</i>	

## WHITE WINE

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

## RED

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