

DINNER SET MENU

3 courses - \$75

2 courses -\$55

entrée

confit tomato tart, black olive oil

boudin blanc, salmon pearls, fennel salad

tea smoked quail, leeks, hazelnut vinaigrette

mains

ocean trout, potato puree, lemon caper salsa

confit duck, baby beetroot, du puy lentils, eggplant

roast lamb, polenta, confit garlic, tomato dressing

dessert

buttermilk panna cotta, red grape syrup,
toasted hazelnuts, vanilla tuille

creme brulee, raspberries, almond biscotti

chocolate pudding, praline, anglaise

