

classic

CURED
OCEAN TROUT
apple, fromage blanc,
horseradish.

BACALAU
basil, olive, confit tomato.

THE VEGETABLE GARDEN
a new season.

ROAST PIGEON
red wine quinoa,
beetroot purée.

DEMPSEY HILL
a chocolate interpretation
of our surroundings.

AMUSE
BOUCHE

Classic menu
without pairing
\$145++

daily surprise snacks
from the test kitchen.

SIMONNET-FEVRE
chablis, france - 2008

LITTLE BIRD
pisco, alsacian wine, verjuice,
raisin, citrus, amargo bitters.

DAVIS FAMILY
pinot noir,
sonoma, usa - 2007

DOLC MATARO
alta alella, spain - 2009

Classic menu
with pairing
\$240++

BAX BEET PINOT
beetroot, italian bitters,
liqueurs.

gourmand

<p>AMUSE BOUCHE</p> <p>daily surprise snacks from the test kitchen.</p>	<p>RAZOR CLAMS white garlic soup, parsley, chive.</p> <p>SCAMPI kuzu noodle, sea grapes, micro tomatoes.</p> <p>FOIE GRAS BEER</p> <p>FAKE BLONDE reposado tequila, ginger, pressed lime, beer.</p> <p>HI 'MAMI' junmai daiginjo, umeshu, citrus, honey water.</p> <p>LOUIS LATOUR meursault, burgundy, france - 2008</p>	<p>GNOCCHI iranian pistachio, avocado, heirloom carrot broth.</p> <p>KINGFISH paella, iberico chorizo, smoked paprika.</p> <p>PORK truffle purée, wild herbs, milk skin.</p> <p>KAGOSHIMA WAGYU umeboshi salad, daikon.</p> <p>DAVIS FAMILY pinot noir, sonoma, usa - 2007</p> <p>TELMO RODRIGUEZ gago, toro, spain - 2007</p> <p>PRE DESSERTS</p>	<p>TEXTURED MILK wood sorrel.</p> <p>LIQUORICE mandarin, yogurt, coriander.</p> <p>VAN GOGH grapefruit elixir, house spiced liqueur, absinthe, honey.</p> <p>RHUM RHUM rum agricole, manuka, lillet blanc, cucumber, mint.</p>	<p>CHOCOLATES</p> <p>a selection of hand made chocolates</p>	<p>Gourmand menu without pairing \$240++</p> <p>Gourmand menu with pairing \$390++</p>
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