



SET DINNER MENU

CHOICE OF ENTREE

GRILLED SCALLOPS, CARROT BUTTER, GARLIC PARSLEY PUREE
BROCCOLI, CAULIFLOWER, PRESERVED LEMON, BEURRE NOISETTE
MUSSELS, PIPIES, SAFFRON, CREAM FENNEL, SHALLOTS

CHOICE OF MAIN

LAMB NECK RAGU, PAPPARDELLE, CONFIT TOMATO
SEARED SWORDFISH, PINEAPPLE SALSA, CAPONATA
PURPLE YAM GNOCCHI, PEPPER VELOUTE, CURD, PANGRATTATO
CRISPY PORK BELLY, SEA HERB FRIED RICE, PICKLES, SPICED
APPLES

CHOICE OF DESSERT

TARTE TATIN, WINTER FRUIT, BLUE CHEESE, VANILLA
PANNACOTTA, CHOCOLATE SPONGE, RHUBARB PUREE, VANILLA
ICE CREAM
CHEESE WITH HOUSEMADE CHUTNEY
SELECTION OF ICE CREAM AND SORBETS

\$65 PER PERSON