

# Merry Christmas

## \$225

### FIRST COURSE

Lobster Bisque - brandy cream

Oysters - sesame chili crisp

Cauliflower Panna Cotta - sea urchin, squid ink tuile

Grilled Caesar Salad - roasted garlic croutons, shaved parmesan cheese

### SECOND COURSE

Foie Gras Terrine - cherry mustard, toasted brioche

Crab Gratin - chili oil, potato chips

Beef Tartare - 'AAA' beef tenderloin, soy cured egg yolk, lemon kosho aioli, wonton

Roasted Beet Salad - watercress, caraway sour cream, dill, bacon

### ENTRÉE

Miso Roasted Ling Cod - spinach, clams, lardon, dashi cream

Lobster Vol-au-Vent - macedoine, vermouth cream, caviar

Filet Rossini - foie gras, truffle, pomme paillason

Turkey Dinner - traditional accompaniments

Venison Loin - herb gnocchi, marrow butter

Pumpkin Ravioli - brown butter, amaretti crumble, aged pecorino

### DESSERT

Opera Cake - vanilla ice cream

Sticky Toffee Pudding - warm date pudding, hot toffee sauce, bourbon gelato

Lemon Mousse Cake - candied cashew, cashew gelato

Merengue Roulade - roasted apples, bay leaf

Menu subject to change without notice

Vegan options & modifications available on request

All prices do not include taxes

Gratuity of 18% will be added to groups of 6 or more subject to service

Consumption of raw oysters poses an increased risk of food borne illness – Medical Health Officer