

MENU



FIRST

Tuna taco; lightly cured southern tuna midloin, apple, daikon, dill creme, black sesame

SECOND

Little pot of soup

THIRD

Mushroom ragu, semolina gnocchi, rosemary cream

FOURTH

Black Angus beef tenderloin, confit garlic and potato purée, pistou, beef bone & red wine reduction

FINAL

Almond frangipane cake, vanilla bean crème anglaise, poached pear, crumb



ADDITIONAL SIDES

House baked sourdough bread with smoked butter \$14

Warmed local Alto olives \$10

Seasonal vegetables \$12

Roasted chat potatoes with sea salt & rosemary \$12

Garden leaves with parmesan and balsamic reduction \$11

~ Menu subject to change at anytime without notice ~