

'THE BEST OF SPRING'
7 COURSE TASTING MENU

ONE

PEA VELOUTE

ham hock bon bon, snow peas

TWO

PAN SEARED SCALLOP

soy cured egg yolk, lardo

THREE

LAMB

herb coated rack, pan fried sweetbread, confit shoulder

FOUR

PAN FRIED HALIBUT

warm tartare, crushed peas

FIVE

ROSE VEAL SIRLOIN

confit carrot, sage & pancetta crumb, dijon cream

SIX

PASSION FRUIT

passion fruit textures

SEVEN

STRAWBERRY OPERA

balsamic strawberry, strawberry crisp