

Wine Pairing

Crémant de Loire

Château de Brézé - NV

Jacquère

Vin de Savoie Chignin - G. Berlioz - 2013

Jurançon Sec

La Part Davant - Camin Larredya - 2017

Vin de Paris

Turbigo - Les Vignerons Parisiens - 2017

Champagne

Veuve Clicquot rosé - NV

\$50

Chef's Tasting Menu

Amuse bouche

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Delicate corn velouté

crispy lump crab

...

Roasted cod

grilled eggplant, rougaille sauce

...

Sweet spiced Rohan duck breast *

peach, almond & verbena

...

Strawberry and tomato, yoghurt sorbet

\$85

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE THE RISK OF FOODBORNE ILLNESS