



## Six Course Tasting Menu \$115

### Wine Pairing \$105

Our signature six-course meal is complemented by an exceptional wine pairing experience. We take pride in offering carefully selected wines to enhance each dish, ensuring a harmonious and memorable dining journey. Our knowledgeable staff is available to provide details about the types of wines included, offering insights into the origins, flavors, and characteristics of each selection. Whether you prefer a robust red, a crisp white, or something sparkling, our pairings are designed to elevate your culinary experience. Feel free to inquire with our team for recommendations or to explore the unique variety of wines we've curated for your enjoyment.

#### ***Baccala beignet***

*Caramelised lemon aioli*

Laurent-Perrier Brut, France

#### ***Cured scallop***

*Blood orange pink grapefruit, shaved fennel, honey, pollen*

Sancerre "Chavignol" 2023, Pascal Jolivet, France

#### ***Burrata***

*Heirloom tomatoes, black olive crouton, pine nuts, romesco and purple basil*

Falanghina 2022, Feudi di San Gregorio, Italy

#### ***Roasted mahi mahi***

*Steamed broccolini, mussels, organic egg, dill, sea urchin butter, pain au levain*

Beaujolais Villages 2023, Louis Latour, France

#### ***Niman Ranch tenderloin***

*Oyster mushrooms, sweet potato and smoked bone marrow butter*

Monsordo 2021, Ceretto, Italy

#### ***Cayman sea salt caramel tart***

*Coconut cream, grue de cacao, coffee ice cream*

Moscato d'Asti Bosc 2023, Batasiolo, Italy

*A discretionary 16% service charge will be added to your bill. Be advised that food prepared in our kitchen may contain or come into contact with milk, eggs, wheat, soy, peanuts, tree nuts, fish, shellfish, and other potential allergens.*

*While we take every precaution to minimize the risk of cross-contamination, we cannot guarantee that any item is completely free of allergens.*

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*