



Sample A-la-carte menu

Appetizers

- Duck terrine with foie gras crumble, pickled pineapple and pain de d'épices 30
- Cured scallop with clementine, calamansi pearls, juniper and shaved fennel 29
- Rare roasted beef carpaccio with fresh truffle, crispy artichoke and aged parmesan 32
- Truffled brie with local honey, cranberry puree, walnut and home made lavoche 28
- Corn, conch and coconut chowder with jamon Iberico and middle neck clams 28

Mains

- Roast lamb cannon, fondant potato, winter kale, juniper cream, chestnut, fig vinaigrette 66
- Niman Ranch fillet steak, truffled celery root puree, local oyster mushrooms, spinach, red wine, roasted pearl onion 72
- Butter braised turbot with seaweed crushed fingerling potatoes, manila clams, Champagne velouté 68
- Roasted cod, curried cauliflower, vadouvan spiced couscous, golden raisin, pomegranate vinaigrette 62
- Handmade winter squash and chestnut ravioli, truffled mascarpone, toasted pine nuts, charred cavolo nero 56

Desserts

- Banana souffle, brown butter ice cream 20
- Valrhona Amatika panna cotta with passionfruit, tangerine, and roasted pistachio 21
- Milk chocolate pave with dulce de leche, cacao and Valrhona Caramelia ice cream 22
- Baked Eggnog custard tart with spiced rum, pecan brittle and gingerbread ice cream 20
- Pineapple and local sorrel sorbet with white rum 14