



A-la-carte menu

Appetizers

Scallop crudo with clementine, blood orange, juniper and shaved fennel 26

Duck terrine with shaved foie gras, pickled pineapple ginger and pain de d'épices 27

Rare roasted beef carpaccio with truffle cream, pickled onion and aged parmesan 24

Truffled goats cheese with pickled pear, cranberry and homemade walnut biscuit 24

Corn, conch and coconut chowder with speck and sweet scallion 26

Mains

Pan roasted branzino with white bean, crab, roasted tomato ragout and wood oven piperade 54

Baked mahi mahi with steamed broccolini, crushed fingerlings,
middleneck clams, nori oil and uni butter 58

Roast lamb cannon with fondant potato, winter greens, juniper cream,
chestnut, prune and fig vinaigrette 62

Niman Ranch tenderloin with celery root, local oyster mushrooms,
roasted pearl onions and truffle butter 64

Local pumpkin and chestnut ravioli with brown butter, winter kale, golden raisin puree,
toasted pine nuts and truffled mascarpone 52

Desserts

Banana souffle, brown butter ice cream 21

Valrhona Amatika panna cotta with passionfruit, tangerine and black olive 22

Chocolate delice with salted caramel, hazelnut praline and Valrhona Caramelia ice cream 23

Baked Eggnog custard tart with cranberry, pecan nut brittle and gingerbread ice cream 21

Pineapple and local sorrel sorbet with white rum 14

Please do let us know if you have any allergies or dietary requirements.

A discretionary service charge of 18% will be added to your bill and distributed amongst the team.