



Signature Six-Course Tasting Menu

TUNA TARTARE

Sesame cream, rice crisp, watermelon radish

SCALLOP CRUDO

Clementine, blood orange, juniper and shaved fennel

WHIPPED GOATS CHEESE

Pickled pear, cranberry and walnut biscotti

PAN ROASTED BRANZINO

White bean, crab, roasted tomato ragout and wood oven piperade

NIMAN RANCH TENDERLOIN

Celery root, local oyster mushrooms, roast pearl onion and truffle butter

BAKED EGGNOG

Cranberry, pecan nut brittle and gingerbread ice cream

Six Course Seasonal Tasting Menu \$125

Wine pairing \$125

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.