

July Tasting Menu

Table Snacks and Bread

Tuna Tartare,

tomato gazpacho, kalamata olives, summer savory

Cotes de Provence Rosé, Cave Saint-Roch les Vignes, Provence, France 2024

Duck Liver and Port Parfait,

confit shitake mushrooms, piccalilli, toasted brioche

'Trač' Gewürztraminer, Vinarija Dalia, Negotin Valley, Serbia 2022

or

Hen of the Woods,

preserved lemon, peas, edamame beans, fermented garlic

Corralillo Gewürztraminer, Matetic Vineyards, San Antonio, Chile 2022

Steamed Stone Bass,

sauteed rainbow chard, cuttlefish, cider cream

'Jade Dove White' Ugni Blanc/Welschriesling, Xige Estate, Ningxia, China 2020

or

BBQ Char Siu Pork,

crisp belly, pineapple, mooli soy salad

Argaman, Levant, Segal, Judean Hills, Israel 2022

Dolcelatte,

quince, scone croutons, nasturtium

Raspberry Soufflé,

raspberry sorbet, white chocolate and bay

'Elysium' Black Muscat, Andrew Quady, California

48 pp

40 pp for our suggested wine pairing

**the tasting menu is for the whole table
available 12.00 – 1.30 & dinner 6.30 – 8.30 | Wednesday – Friday**