

July Tasting Menu

Table Snacks and Bread

Tuna Tartare

tomato gazpacho, kalamata olives, summer savory

Pinot Rosé, Folc Wines, Canterbury, England 2023

Foie Gras and Chicken Parfait

confit shitake mushrooms, piccalilli, toasted brioche

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
throughout June**