



SEATED DINNER

Choose 1 Soup or Salad, 1 Main, 1
Dessert

SPRING/SUMMER SEATED DINNER MENU

FIRST COURSE - Choose 1

SOUP

Spring pea soup - crab - pink peppercorn - mint - avocado

SALAD

Chopped salad - cucumber - feta - tomato - corn - olives - pulled crouton

Frisee - bacon lardon - pear - soft boiled egg - herbs - green goddess dressing

Asparagus - morel mushroom - shaved egg - baked parmesan

Arugula - preserved lemon - strawberries - barrel aged balsamic 25 years

Heirloom tomato - burrata - basil - balsamic - sea salt

MAIN COURSE - Choose 1

FISH

Olive oil poached wild halibut – fresh peas – sugar snap peas – sea beans – saffron
broth

Roasted red snapper – foraged mushrooms – poached new potato – watercress – sorrel
broth

Pan seared scallops – wilted greens – Meyer lemon - apple – cauliflower emulsion

MEAT

Spring lamb loin - chickpeas – oven roasted tomato – pickled ramps – tomato
Beurre blanc

Roasted 5 spiced duck breast – New potato – haricot vert - hazelnuts – apricot

Chicken breast – rainbow Swiss chard and carrots – tarragon – brown chicken jus

Braised short rib and sirloin – glazed spring vegetables – Beef demi

SILENT VEGETARIAN OPTION

Roasted carrots - crema - dill - lime - goat cheese

DESSERT

Almond partait - Almond dacquoise base topped with light and airy almond and egg
whites

Exotic mousse - Mango and red fruit mousse on coconut dacquoise biscuit, mango
glaze

Royal Dome - Dacquoise biscuit, hazelnut crunch, chocolate mousse and gold leaf

Paris Brest - Choux pastry crown filled with a praline mousse topped with shaved
almonds

Chocolate secret - Crunchy nougat, dried fruits, chocolate mousse and chocolate stick

Molten Chocolate - molten chocolate lava cake - vanilla gelato

