

SMALL PLATES

Winter Salad

charred lemon vinaigrette, sunflower crumble, grilled turnip

Panisse

chickpea, fontina, dill pickle dip

Sturia Vintage Osetra Caviar (15g)

buckwheat blini, egg, onion, crème fraiche

Smoke Salmon Mousse

kvaroy salmon, chive chaufroid, everything spice

Foie Gras Torchon

toasted brioche, pineapple, espelette

LARGE PLATES

Lobster Spaghetti

house-made spaghetti, maine lobster tail, lemon crème

Braised Short Rib

niman ranch short rib, squash puree, roasted cabbage, cabernet reduction

A5 KC Strip Steak

aged wagyu strip steak, pommes purée, asparagus, charred onion demi

Jidori Chicken Milanese

crispy jidori chicken breast, broccoli rabe, chicken xo sauce

Herb Crusted Rack of Lamb

new zealand lamb, mushroom pave, confit potatoes, mint chutney

Sea Scallop Risotto

seared scallop, herb risotto, artichoke

DESSERT

Toffee Cake

warm brown sugar toffee

Amarro Affogato

espresso, averno, vanilla ice cream

Canelles

rum cake, caramel

Petit Fours

financier, macaroon, pate de fruit

\$195 per person. Price includes one small plate, one large plate and one dessert per person. Tax & gratuity not included. Add three customized drink pairings for \$65 per person.