

CHEF'S TASTING MENU

SUMMER 2026

Per Person / 85

Wine Pairings Start at / 75

Bread

Toasted sourdough bread, butter, & seasonal savory jam from our in house Trombone Bakery

Soup

Gazpacho

Cucumber, avocado, green tomato relish, lemon creme fraiche, crispy pork belly, & garlic baguette

OR

Butternut Squash

Butternut squash, coconut creme, red pepper flake, fresh parsley, & garlic baguette

Prelude

*House Smoked Oysters

House smoked oysters topped with seasonal cheeses, meats, & greens

OR

Boursin Canapé

Poached asparagus tips, shaved pickled carrots, heirloom tomato, & lemon zest

Palate Cleanser

Seasonal sorbet & sparkling wine

Entree

Lamb Shank

Braised Australian lamb shank, spring sweet pea risotto, stewed cabbage & fennel,
& a Bordeaux au jus

OR

*Seafood Radiatori

House made Radiatori pasta, seared scallops, sautéed mussels, cajun cream sauce,
andouille sausage, corn, leeks, caper gremolata & lemon zest

OR

Carrot Mafaldine

Hand-Made Pasta, Forager Mushrooms, Shallots, Peppers, Seasonal Vegetables,
Almond Arugula Pesto, Vegan Parmesan & Crushed Pink Peppercorn.

OR

*The Butchers Steak (+\$mkt Chef's Supplement)

Common certified Prime premium cut, mushroom gravy, herb mashed potatoes,
garlic herb broccolini, & bourbon au poivre

Dessert

Passion Fruit Coconut Mousse - House mousse, coconut chantilly, toasted coconut

Chocolate Chess Torte - Chocolate crinkle cake, tart cherry jam, Valrhona ganache,
& vanilla chantilly

Take Away

An elegant boxed take away from our team to you