



## Special Events Menu \$77pp

Homemade Breads and Spreads for the table

Fromage and Charcuterie Board

*Choose one from each of the following courses:*

### Course 1

KALE SALAD pickled hardboiled egg, almonds, fennel, strawberry, goat cheese, citrus vinaigrette

TUNA TARTARE avocado, crème fraîche, passion fruit mousseline

STEAK TARTARE citrus, cornichons, quail egg yolk

FOIE GRAS Au Torchon (Mid-Cuit) cherry tomato confiture, spiced red wine reduction

### Course 2

28 DAYS DRY AGED ENTRECOTE demi-glace, onion pepper jam, truffled smashed potatoes (8oz)

GUGGENHEIM BRANZINO roasted almonds, wild rice, fresh spring salad

MOULES FRITES steamed mussels du jour with paprika french fries

AMISH CHICKEN pea purée watercress, chicken demi-glace, Brussels sprouts, shaved vegetables

FRESH HEART-OF-PALM FETTUCINE tomato basil sauce, Burrata brûlée

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Selection of Desserts for the Table