



Our Pastry Chef has prepared the following:

Smoked Blue Cheese

Honeycomb & grilled bread

Chocolate Namelaka

Poached cherries, coffee crèmeux & blackberry gel

Sour Plum Almond Cake

Poached plum, candied walnut & vanilla crèmeux

Chocolate Pudding (Vegan & Gluten Free)

Chocolate cake, rice bubbles & garden berries

Three-Course Prix Fixe

One Hundred & Forty Dollars per Person

Four-Course Prix Fixe

One Hundred & Fifty-five Dollars per Person

Gratuity of 20% will be added on all checks



**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions*