

Menu

February 14, 2019 | Thursday

Entree

Yellowtail kingfish ceviche,
citrus tomato, jalapeno,
avocado & coriander

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Chicken & pistachio galantine,
carrot, pine nuts & dried fig chutney

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Early autumn vegetable &
goat cheese quiche, salad

Main

Beef tournedos, onion confit, potato
gruyere gateau, carrot fondant & jus

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Pan-fried Tasmanian salmon,
cauliflower, panisse, Brussels
sprout, beurre blanc

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Saffron & broad bean risotto,
oyster mushroom, radish & truffle cheese

Dessert

Almond blanc-manger,
wild berry, creme, anglaise & meringue

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D'argental Vacherousse, soft cheese
muscatel, lavosh, apple puree

