

SHARING STYLE DINNER MENU

VEGETARIAN MENU

\$60.00 / person

NAKED OYSTERS

East and West Coast Oysters, Champagne Mignonette, Horseradish, Lemon

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SALADE FALAFEL

Green Goddess Dressing, Feta, Pickled Red Onion, Pepitas

SHRIMP COCKTAIL

Grilled White Shrimp, Cocktail Sauce, Cajun Spice, Plantain Chip

BAKED BRIE

St-Germain Rose Jam, Hazelnuts, Fig, Sage, Rose Salt

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FRIED CHICKEN

Maple Serrano Hot Sauce, Cornichons, Walnut Dukkah

WHOLE SEA BREAM

White Soya Beurre Blanc, Broccolini, Kale Chips, Salsa Verde

FRITES

House Cut Fries, Black Garlic Aioli, Parsley

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COFFEE AND DOUGHNUTS

Beignets, Espresso Caramel, Baily's Chantilly Cream

\$70.00 / person

DRESSED OYSTERS

East and West Coast Oysters, A Selection of Specialty Toppings

TRUFFLE HAMACHI

Cognac Ponzu, Truffle Creme Fraiche, Pickled Chili, Beet Chips

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SALADE FALAFEL

Green Goddess Dressing, Feta, Pickled Red Onion, Pumpkin Seeds

SHRIMP COCKTAIL

Grilled White Shrimp, Cocktail Sauce, Cajun Spice, Plantain Chip

BAKED BRIE

St-Germain Rose Jam, Hazelnuts, Fig, Sage, Rose Salt

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WHOLE SEA BREAM

White Soya Beurre Blanc, Broccolini, Kale Chips, Salsa Verde

LAMB RIBS

Grenache Wine BBQ Sauce, Creme Fraiche, Charred Green Onion Chimichurri

FRITES

House Cut Fries, Black Garlic Aioli, Parsley

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COFFEE AND DONUTS

Beignets, Espresso Caramel, Baily's Chantilly Cream

\$80.00 / person

DRESSED OYSTERS

East and West Coast Oysters, A Selection of Specialty Toppings

FRENCH PICNIC

Daily Selection of Charcuterie and Cheeses, Pickles, Nuts, Olives, Jelly and Crackers

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SALADE FALAFEL

Green Goddess Dressing, Feta, Pickled Red Onion, Pumpkin Seeds

SHRIMP COCKTAIL

Grilled White Shrimp, Cocktail Sauce, Cajun Spice, Plantain Chip

VENISON TARTARE

Juniper Mayo, Pickled Pomegranate, Puffed Amaranth, Quail Egg

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SEA BREAM

White Soya Beurre Blanc, Broccolini, Kale Chips, Salsa Verde

LAMB RIBS

Grenache Wine BBQ Sauce, Creme Fraiche, Charred Green Onion Chimichurri

TRUFFLE FRITES

Shaved Black Truffles, Black Garlic Aioli, Parsley

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ICE CREAM SANDWICH

Vanilla Semifreddo, Almond Cake, Cacao Nibs, Pistachio, Blood Orange

\$50.00 / person

SALADE FALAFEL

Green Goddess Dressing, Feta, Pickled Red Onion, Pumpkin Seeds

BAKED BRIE

St-Germain Rose Jam, Hazelnuts, Fig, Sage, Rose Salt

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VEGETARIAN TARTINE

Grilled Flatbread, Charred Cherry Tomato, Salsa Verde, Comte

MUSHROOM LEEK CROQUETTES

Shiitake, Dijonnaise

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CHICKPEA PANISSE

White Soya Beurre Blanc, Broccolini, Kale Chips

TRUFFLE FRITES

House Cut Fries, Black Garlic Aioli, Parsley, Shaved Truffle

BRUSSEL SPROUTS

Maple Gastrique, Spiced Apple Puree, Herbs

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COFFEE AND DONUTS

Beignets, Espresso Caramel, Baily's Chantilly Cream

ICE CREAM SANDWICH

Vanilla Semifreddo, Almond Cake, Cacao Nibs, Pistachio, Blood Orange