

Select one main course and two additional items from the starter and/or dessert sections
65/person

-----Starters-----

Lemon-thyme cured Hamachi crudo (\$5 supplement)

Honeydew, citrus, pickled kohlrabi, Thai-inspired melon sauce

Smoky shrimp with charred watermelon

Red onion, mint, peanut, crispy onion, brown sugar glaze

Heirloom tomato and pineapple gazpacho (vegetarian)

Onion pakora, feta, cherry tomato, pickled cucumber

Not-a-wedge salad (vegetarian)

A hemisphere of crunchy iceberg lettuce topped with smoked mushroom-fig jam, quail egg, radishes and fresh figs with blue cheese-jalapeño dressing

Crispy smoked baby potatoes (vegetarian by request)

Sweet corn, pimento cheese fonduta, horseradish-chlorophyll schmear, applewood smoked bacon lardons

-----Main Courses-----

Slow-roasted lamb loin (\$7 supplement)

Crisp potato and pear pavé, andouille sausage-roasted pepper kofta, lamb reduction

Pan-seared king salmon

Labneh-goat cheese potatoes, cilantro zhoug, green peas, salsa macha (contains peanuts), seaweed-lemongrass beurre blanc

Warm-spiced roasted cauliflower (vegetarian)

Hawaij-spiced cauliflower, lemon-tomato chickpeas, strawberry zhoug, serrano yogurt

-----Desserts-----

Malted chocolate kulfi

Salted caramel, macadamia nut streusel, cocoa-nut tuille

Cake 'n Ice Cream

Dark chocolate cake, salted caramel, confit strawberries, miso vanilla ice cream

Pineapple express cheesecake

Caramelized cheesecake with smoked pineapple, chipotle pineapple chutney, pickled blueberries, pineapple meringue and chantilly cream