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



# Slow-roasted lamb loin (\$7 supplement)

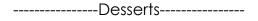
Crisp potato and pear pavé, andouille sausage-roasted pepper kofta, lamb reduction

# Pan-seared king salmon

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

# Warm-spiced roasted cauliflower (vegetarian)

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



#### 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