

TASTING

amuse bouche

HAM

prague style ham, horseradish foam, poached egg yolk, shallots

SOUP

squash soup, san marzano jam, balsamico *gelée*, walnuts

TROUT

rainbow trout, sorrel essence, asparagus, cauliflower

SAUCE

beef oyster blade, cream sauce with fresh dill oil, braised potato

SMOKED

house smoked beef tongue, white beans, rhubarb,
onion, marjoram

CHEESE

camembert, baked parsley root, honey *meringue*

ICE CREAM

sunchoke ice cream, malt, dried apple

petit four

prix fixe \$ 100





DINNER

Wednesday, 18 May 2011