

PRIX FIXE HARVEST MENU

AVAILABLE FOR LUNCH DAILY

PEA VINE VELOUTÉ

MANCHEGO CROUTONS, CRÈME FRAÎCHE

MARCONA ALMONDS

*GRÜNER VELTLINER, BERGER, LÖSSTERRASSEN  
KREMSTAL 2015*

BUTTER-POACHED PETRALE SOLE GOUJONETTE

POACHED RHUBARB, SPRING GARLIC ESPUMA

PISTACHIO

*CHARDONNAY, ERIC KENT, SONOMA COAST 2014*

COCONUT CUSTARD

UBE ICE CREAM, PASSION FRUIT GEL

VANILLA CRUMBLE

*RARE WINE COMPANY, HISTORIC SERIES,  
BALTIMORE RAINWATER*

MENU

38

WINE PAIRING

15