

## prix fixe

95 per person / with wine pairing 140

### first course

choose one

#### **pan-seared scallops\*** (gf) (df)

corn purée, ham jam, fried shallots, micro arugula  
*bouchard père & fils, chardonnay, burgundy, france 2020*

#### **tomato burrata salad** (gf) (v)

heirloom tomatoes, white balsamic vinaigrette, basil crystals  
*gairhof, pinot grigio, trentino-alto adige, italy 2021*

### second course

#### **beef wellington\***

potato purée, glazed root vegetables, red wine demi-glace,  
served medium rare  
*château haut plaisance saint – emilion, bordeaux, france 2019*

**add lobster tail** (gf) 27

**add foie gras\*** (gf) (df) 25

**add crab oscar** (gf) 28

**add shaved truffles** (gf) (df) 29

### dessert course

#### **sticky toffee pudding** (v)

english toffee sauce, dulce de leche ice cream  
*broadbent, 10yr malmsey, madeira, portugal*

**(v) vegetarian | (v+) vegan | (gf) gluten free | (df) dairy free**

*Before placing your order, please inform your server if a person in your party has a food allergy.*

*\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*