



DINNER

CRUDO	19	BEEF TARTARE egg yolk jam, puffed parmesan
	24	NEW FASHIONED DEILED CRAB creamy ginger dressing, crunchy celery and ginger crumb
	22	FLUKE TARTARE yuzu kosho, daikon, green apple
	21	CHILLED OYSTERS shallot mignonette and toasted black pepper
FROM THE GARDEN	16	FANCY VEGETABLES AND DIP carrot juice and fermented soy-bean dip
	20	LITTLE GEM LETTUCES cucumber, crunchy seeds and yogurt dressing
	12	GRILLED MARKET VEGETABLES
WARM AND SOULFUL	11	POLENTA FRIES romesco
	19	POTATO FLATBREAD grilled flowering broccoli, sheep's milk cheese and garden herbs
	21	CARROT SOUP grilled lobster, vadouvan, ginger yogurt
MAINS	26	ELECTRIC LEMON CHEESEBURGER avocado, cheddar and dijon aioli
	41	CONTRAMAR INSPIRED RAINBOW TROUT poblano, avocado salsa and warm tortillas
	29	PASTURE RAISED CHICKEN salad of chicories and poached quince
	43	DRY AGED DUCK confit leg, savoy cabbage, pear
	48	RIBEYE OF BEEF grilled hinona kabu turnips, chimichurri
	39	EAST COAST HALIBUT pickled shitake, toasted buckwheat, pumpkin dashi
DESSERT	13	HONEY CRISP APPLE TART toasted oats, caramel, frozen yogurt
	14	CHOCOLATE POT DE CRÈME whipped and candied orange, cocoa wafers
	13	CARROT CAKE cream cheese cremeaux, maple glazed walnuts
	10	SELECTION OF ICE CREAMS AND SORBETS