



3 COURSE DINNER | \$70



## CHOOSE 1 ENTRÉE

**1/2 DOZEN ROCK OYSTER**  
with sweet chardonnay, eschallot mignonette

**STEAK TARTARE**  
with calvados macerated apple, radish, smoked garlic aioli, cured egg yolk, water cress, crouton

**RAW TUNA**  
with watermelon, burrata, horseradish, fingerlime, buckwheat cracker

**SEARED SCALLOPS**  
with sage, pea espuma, broad beans, squash, snow pea tendrils

## CHOOSE 1 MAIN

**PIPIPIES EN PAPILOTE**  
with bonito butter, heirloom tomato, grilled sourdough cheese and crème fraiche, fine herbs

**MARKET FISH**  
with soubise, tapioca, bottarga emulsion, blush turnip, fennel pollen

**RIVERINE MB 2+ SIRLOIN (250G)**  
with asparagus spear, piquillo, cepe Jus

**LAMB RUMP**  
with roasted cauliflower cabbage puree, brined cauliflower blossom, caperberries, mustard jus

## CHOOSE 1 DESSERT

**BRULEE**  
with yellow nectarine

**CHOCOLATE PARFAIT**  
with white chocolate, pistachio tuile, salted Frangelico caramel

**FIGS & RASPBERRY**  
with bourbon reduction, coconut espuma

If you have a food allergy, intolerance, or sensitivity, please speak to the host or wait staff about ingredients before you order your meal.