

Fine dining by Richard Henderson

Dinner

Starters

Apple beet salad pickled beets, caramelized honey, burrata, walnut, dill

Hamachi sashimi yuzu kosho, tangerine, kohlrabi, shiso, crispy potato

Pan roasted scallops smoked mangalitsa lardo, sunchoke purée, chestnut, crispy celeriac

Seared Japanese squid, peanut, nashi pear, crispy pork chili vinaigrette

Parsnip and vanilla soup Dungeness crab, hazelnut, pickled chanterelle, brown butter

Wagyu beef carpaccio, capers, olive, manchego, fine herbs, brioche, peppercorn crème fraîche

Foie gras torchon, green apple, pecan crumble, yogurt, warm brioche

Crispy poached egg wild mushroom, lardon, parsley root, salsa verde

Braised lamb cavatelli, green olive, pine nut, Mahon, mint

Entrees

Parmesan crusted chicken, red kuri squash, potato gnocchi, cavolo Nero, and black truffle

Pan roasted sablefish, puy lentils, cauliflower, crispy chicken skin gremolata

Yarrow duck breast, leg confit croquette, pumpkin purée, gai lan, lingonberry duck jus

Seared yellowfin tuna, anchovy tomato vinaigrette, parisienne gnocchi, black olive

Charred wagyu flank, chickpea, beef neck panisse, charmoula, sunchoke, yogurt

Grilled sturgeon, squid ink risotto, piquillo purée, crispy n'duja, turnip, pistachio

Slow cooked Nova Scotia lobster, spicy Korean rice cakes, edamame, and black bean vinaigrette

Crispy pork belly pomme purée, charred scallion barbecue sauce, Brussel sprout, Meyer lemon

Roast lamb saddle, eggplant, black trumpet mushroom, flageolet beans, black olive, rosemary jus